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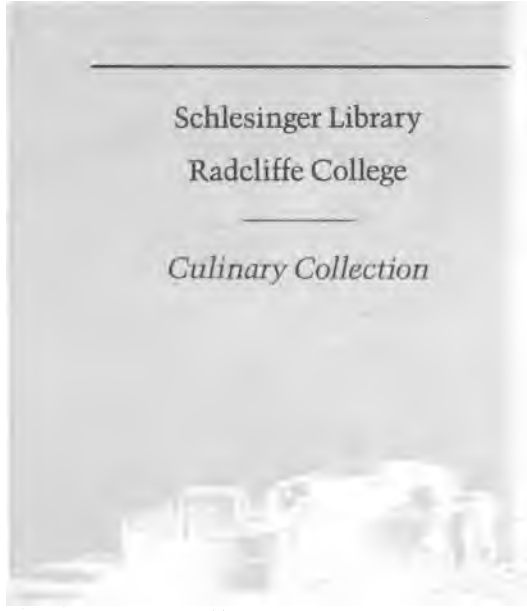

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Compiled from Recipes Contributed by the Ladies of the Methodist Episcopal Church, Conneaut, Ohio

"We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.
We may live without books,—what is knowledge but grieving?
We may live without hope,—what is hope but deceiving?
We may live without love,—what is passion but pining?
But where is the man that can live without dining?"

—OWEN MEREDITH.

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DEDICATION

To the Ladies of the Methodist Church, Conneaut, Ohio, so many of whom have contributed recipes and aided in other ways, this little book is respectfully dedicated by the committee. -:- -:- -:-

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SOUPS

"Now good digestion wait on appetite, and health on both."

BOUILLON No. I.

1 soup joint. 1 onion,
A few pieces of dried or fresh orange peel,
Some green or dried celery tops.

Put joint in an abundance of cold water. Bring slowly to boiling point and cook slowly 4 or 5 hours. About 1 hour before serving add onion sliced, salt and pepper and about 25 minutes before serving add celery and orange peel. When ready to serve strain and serve boiling hot in cups.

BOUILLON No. II.

4 lbs. of neck piece of beef, 1 stalk of celery,
1 carrot, 1 onion,
1 bay leaf (small), 1 gallon of water.

Put above ingredients in water and let simmer for hours, or until it all goes to pieces. Strain through colander. Clear by adding the white of egg well beaten put into a cup of cold water. Put back on stove and when thoroughly heated strain through jelly bag. Serve boiling hot in cups.

A. U. P.

VEGETABLE SOUP.

1 soup bone, 1 small carrot,
1 onion, 1 cup of cabbage chopped,
½ cup of turnip, 1 large potato cut fine.

Boil until vegetables are cooked. Strain and add 1 tablespoon of corn starch. A can of peas or beans may be added if desired. Season with salt, pepper and butter, and serve with croutons or crackers.

CROUTONS FOR SOUP.

Thin slices of bread buttered on one side cut into small dice and browned in oven until crisp.—Mrs. Mabelle Watson.

TOMATO BISQUE.

½ can of tomatoes, 1 pint of milk,
1 soda cracker rolled fine, Lump of butter size of egg.

Strain tomatoes and bring to boiling point. Add as much soda as will go on end of a knife blade. When it foams up well add the milk, cracker dust, butter, salt and pepper (to taste). Serve very hot.—Mrs. Stewart Pearce.

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NOODLE SOUP.

Place a soup bone over fire in cold water. Then when it comes to a boil add salt and pepper. Boil several hours, then add noodles about 15 minutes before dinner.

NOODLES.

Two eggs beaten very light. Add sufficient flour to make a very stiff dough, roll very thin and let them dry, then roll up like a sheet of music very tight and cut in very thin rings. Be sure to add enough flour in rolling to prevent sticking to the board.—Mrs. L. P. Sturtevant.

MILK OR POTATO SOUP.

2 onions,
1 pint of milk,
1 tablespoon butter,
1 quart of water
1 cup of mashed potatoes,
1 egg (well beaten),
Salt and pepper to taste.

Boil the onions in the water, when tender add milk and other ingredients.—Mrs. A. Blanchard.

NORMANDY SOUP.

1 knuckle of veal,
1 quart of white button onions,
1 quart of cream,
2 tablespoons butter,
4 quarts of cold water,
½ of a 5 cent loaf of bread,
2 tablespoons flour,
Salt and pepper to taste.

Put veal in kettle with onions and water. Let it simmer slowly for 2 hours. Then add bread cut into slices. Let simmer 2 hours longer. Now remove the meat and press the other ingredients through a sieve. Return to kettle, rub butter and flour together to a smooth paste and stir into the boiling soup. Stir constantly until it thickens. Add cream, salt and pepper and serve.—A. M. P.

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FISH

"Master, I marvel how the fishes live in the sea."
"Why, as those do a-land; the great ones eat up the little ones."

OYSTER PIE.

Line a large dish with pastry, into that put a layer of oysters, sprinkle with salt and pepper to taste, then add a good sized lump of butter. Take little strips of pastry and lay over this until the oysers are covered. Upon this put another layer of oysters with seasoning and butter as before. Cover the pan with pastry as any ordinary pie and bake ¾ of an hour.

PASTRY.

2 pints of flour, 1½ cups of butter,
1 teaspoon salt, mix with water. —Mrs. W. H. Kremer.

SCALLOPED OYSTERS.

Drain the liquor from a quart of oysters, boil and strain it. Remove all bits of shell from oysters. Wash and drain. Have ready some fine cracker crumbs. Butter a shallow baking dish. Put in a layer of oysters, over this a layer crumbs, season with pepper and salt and dot plentifully with bits of butter. Alternate the layers, until the dish is full, the crumbs and butter on top. Beat an egg until light, stir into the oyster liquor and enough milk to moisten all and pour over it. Bake in a hot oven about 20 minutes.—Mrs. D. R. Watson.

PIGS IN BLANKET.

Cut salt pork or bacon in very thin slices. Wrap a piece around each oyster and fasten with a small tooth pick and fry.—Mrs. L. P. Sturtevant.

CODFISH BALLS.

Soak codfish until fresh enough, then pick very fine and to two cups of mashed potatoes add 1 cup of fish. Season with salt and pepper, make into balls and fry brown in half butter and half lard.—Mrs. Sarah Fruit.

BAKED WHITE FISH.

Wash the fish and fill with a well seasoned dressing of bread crumbs, put into a dripping pan, bake slowly and baste often. Just before it is done turn in 1 cup of sweet cream and baste with it. Serve garnished with hard boiled eggs and parsley. It is delicious.—Mrs. Paul Kreitz.

HAMBURG OYSTERS.

One quart of oysters. If large chop a little. Drain oysters and add enough water to liquor to make a pint. Season lightly with salt and pepper, and add enough cracker crumbs to form into cakes. Fry in equal parts of butter and lard.—Mrs. L. P. Sturtevant.

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FRIED OYSTERS NO. I.

Roll crackers fine enough to sift with flower sifter. Salt and pepper crackers and divide. Add a little Royal Baking powder to one dish of crackers. Beat 2 or 3 eggs very light. First dip oysters in crackers, then into eggs, and finally into the crackers containing the baking powder. Fry in deep fat.—Mrs. L. P. Sturtevant.

SALMON CROQUETTES WITH HOLLANDAISE SAUCE.

1 pound can of salmon,
1 tablespoon chopped parsley,
1 tablespoon butter,
A little cayenne pepper,
1 teaspoon salt,
Juice of ½ lemon,
1 cup of cream,
3 tablespoons of flour.

Chop the salmon fine, add to it salt, parsley, lemon juice and cayenne; mix thoroughly. Put the cream on to boil, rub the butter and flour together until smooth and then stir them into the boiling cream. Now stir this into the salmon, form into shape and allow to cool, then dip into beaten egg and then into bread crumbs and stand again. Fry in hot fat.—Grace P. Richey.

FRIED OYSTERS NO. II.

Oysters for frying should be large and plump. Roll crackers very fine and season well with salt and pepper. Dip the oysters in the cracker crumbs, and allow to stand about 20 minutes. Then beat 2 eggs light, add about 1 tablespoon of milk and dip your oysters in this batter, then again in the rolled crackers. Let stand about 20 minutes again. Fry in hot lard as you would doughnuts. The secret of frying oysters is allowing the oysters to stand each time after dipping until the crackers dry, and having the lard hot when you put the oysters in.—Anna P. Schalk.

SAUCE HOLLANDAISE.

Make a drawn butter sauce, when you have finished it take from the fire and add gradually the yolks of 2 eggs well beaten. Then add juice of ½ lemon, 1 teaspoon of onion juice, 1 tablespoon parsley chopped. Serve with fish croquettes.—Grace P. Richey.

OYSTER COCKTAILS.

Use small perfect oysters. Fill a sherbet glass half full and pour over them good catsup, and a dash of cayenne pepper. Serve with salted wafers. —Mrs. Charles Marcy.

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MEATS

"There's no want of meats, sir,
Portly and curious viands are prepared
To please all kinds of appetites."
—Massenger.

PORK CHOPS AND TOMATO GRAVY.

Rub the chops with powdered sage, put them in a frying pan and cook thoroughly; lay them on a hot dish, add a cupful of hot water to the gravy and a large ripe tomato cut fine; stew five minutes, add pepper and salt and thicken with flour to proper consistency. Pour over chops and serve hot with mashed potatoes. Strain before thickening if liked very smooth.

SALMON LOAF.

One can of salmon shredded fine, 2 eggs, 1 cup of bread crumbs, 1 cup sweet milk, 1 tablespoon melted butter, salt and pepper to taste. Beat eggs and mix all together; bake twenty minutes. Serve hot with sliced lemon and sauce.

SAUCE—One tablespoon cold butter, 1 table spoon flour, salt, pepper, and hot water to thin; cook well.—Mrs. Maggie Klumph.

IRISH STEW

Time, about two hours,	2½ pounds of chops,
8 potatoes,	4 turnips,
4 small onions,	Nearly a quart of water.

Take some chops from loin of mutton, place them in a stew pan in alternate layers of sliced potatoes and chops, add turnips and onions cut into pieces, pour in nearly a quart of cold water, cover stew pan closely, let it stew gently till vegetables are ready to mash and greater part of gravy is absorbed, then place in a dish. Serve it up hot.

MEAT LOAF.

Two pounds of meat chopped fine, 4 slices buttered bread, salt, pepper, a little sage, 2 eggs; mix well and press in a loaf.—Calista M. Irish.

VEAL OR BEEF LOAF.

Three and one-half pounds of meat, ¾ pound of salt pork, 3 eggs well beaten, 4 rolled crackers, 1 tablespoon of cream, butter the size of an egg, pepper and salt to taste; mix these together and make into a loaf; roast and baste like other meats.—Mrs. Robert Buchanan.

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VEAL LOAF.

Have the butcher chop 3 pounds of veal and ½ pound of salt pork very fine, and add to it 3 eggs, 6 small crackers crushed, 2 tablespoons of milk, 1 tablespoon of salt, 1 tablespoon of pepper, butter the size of a hickory nut. Mix it all well; make it into long rolls, put bits of butter over them and bake two hours, basting often with the gravy of water and butter, slightly seasoned. When cold slice.—Mrs. G. A. Klumph.

VEAL LOAF.

Three pounds chopped veal, 2 eggs, 1 cup cold water, ¼ pound chopped ham, 1 cup cracker crumbs, ½ teaspoon pepper, 2 tablespoons salt; mix well, form in loaf and bake 2½ hours.—Mary Etta Lininger.

ONE WAY OF COOKING BEEF STEAK.

Put one heaping tablespoonful of butter in a frying pan, salt and pepper enough to season; heat hot, pound the steak well, cut into suitable pieces, dip each piece into flour, then put into pan, brown both sides, then nearly cover the meat with boiling water, put a cover on the pan, draw from the hot fire and let sizzle some twenty minutes or more.—Mrs. M. G. Anderson.

NEVER FALL DUMPLINGS.

One cup flour, 1 heaping teaspoon Royal Baking powder, ½ teaspoon salt; sift baking powder with flour, add salt and 1 egg well beaten and enough sweet milk to drop in spoons full in kettle, cook with meat from 10 to 15 minutes. This makes enough for three people.—Maud MacMillin.

CHICKEN PIE.

Parboil a fat young chicken, from six to eight months is the best age, until perfectly tender. I use Royal Baking powder and creamy sweet milk in making the dough for the crust and dumplings, as they are much superior to those made with sour milk and saleratus. Grease the sides of the pan in which the pie is to be baked, and line it with dough rolled to a quarter of an inch in thickness. On the bottom of the pan put a layer of chicken then a layer of dumplings, followed by another layer of chicken. Over this sprinkle black pepper and scatter some generous lumps of butter. If the chicken was salted enough when parboiled, no salt need be added to the pie, but, if not, some must be sprinkled in, as the pie loses much of its merits if it is too "fresh." The last thing before putting the pie in the oven, add the water in which the chicken was boiled, and cover the whole with a top crust so perforated as to allow the steam to escape.

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PORK PIE.

First shave off some shavings of salt pork just as thin as possible. Take a dish the size of a pie tin, 2½ or 3 inches deep, line with pie pastry put in a layer of apples, then a layer of pork, sugar, cinnamon or nutmeg and put on a hint of pepper, repeat until dish is full, cover with a top crust, bake until apples are done. Serve warm.—Mrs. M. G. Anderson.

FRIED VEAL CUTLETS.

Make a batter of half pint of milk, a well beaten egg, and flour; fry the veal brown in sweet lard or beef drippings, dip it in the butter and fry again till brown; drop some spoonfuls of batter in the hot lard after the veal is taken up, and serve them on top of the meat. Put a little flour paste in the gravy with salt and pepper, it it come to a boil and pour it over the whole. The veal should be cut thin and cooked nearly an hour. Cracker crumbs and egg may be used instead of batter, but the skillet should then be kept covered, and the veal cooked slowly for half an hour over a moderate fire.—A. O. S.

MARYLAND STUFFED BEEFSTEAK.

Remove the bone from a large round steak. After the steak is well beaten, add salt and pepper, then spread on a dressing made as follows:

Three cups of bread crumbs, moistened with cold water, season with salt, pepper and 1 onion chopped very fine; add butter size of a walnut and 1 well beaten egg; mix all together, spread evenly over the meat, roll up, fasten with a skewer and bake 1½ hours. Serve with tomato sauce.—Mrs. Stewart Pearce.

ROAST BEEF WITH YORKSHIRE PUDDING.

When roasting the beef set it up on muffin rings so that the juice will drop in pan below; ¾ hour before the roast is done mix up the following batter and pour under the meat:

4 eggs well beaten, 1 cup of flour.
1 pint of milk, Pinch of salt,
Cut into pieces and serve with roast.—Mrs. Stewart Pearce.

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ENTREES

"It is the bounty of nature that we live; but of philosophy that we live well."—Seneca.

CORN FRITTERS.

1 pint of grated corn or can of corn,
¼ teacup milk, ½ teacup flour,
1 teaspoon Royal Baking powder,
1 tablespoon melted butter, 2 eggs,
1 teaspoon salt, a little pepper,
Fry in hot lard.

—Mrs. D. R. W.

KORNLET FRITTERS.

One pint of kornlet, 3 eggs, 2 tablespoons of milk, 1 tablespoon of butter, 1 teaspoon of salt, beat the eggs well; add kornlet by degrees; also milk and butter; thicken with just enough flour to hold them together, adding a teaspoonful of Royal Baking powder to flour; fry in butter and lard mixed, the same as fried eggs.—Mrs. Maggie Klumph.

PARSNIP FRITTERS.

Scrape and cut in pieces and cook until tender in boiling water, then mash and add to 4 or 5 parsnips a heaping teaspoon of flour, 1 or 2 well beaten eggs, pepper and salt to taste; make into small cakes and fry in hot fat.—Mrs. M. E. Pond.

RICE OR APPLE FRITTERS.

Two cups of cold boiled rice, 2 eggs, 1 cup of milk, 1 teaspoon Royal Baking powder, 2 cups flour, at last stir in ½ cup of sugar; have some fat very hot, drop in one spoonful at a time, fry brown, take 3 or 4 apples, chop and put in batter. For a change from rice serve hot with a rich sour sauce made with 1 cup of sugar, 1 tablespoonful of butter, a little vinegar, a little flour, any flavoring to suit, 1 large cup of boiling water.—Mrs. C. M. Irish.

EGG OMELET.

Three eggs, 6 dessert spoons cream and milk mixed, lump of butter one-third size egg, salt; never try to put more than 3 eggs in one omelet. Put eggs, cream and milk and salt in a bowl or on a plate and beat with either 12 turns or beating of egg beater, no more; have the butter melted and hot but not browned in the frying pan; pour in beaten eggs, with a quick, circular movement with a pancake turner lift edges, letting the thin part gradually run under the other until all is cooked and the omelet is a delicate brown; fold over once and serve on a warm plate.—Mrs. M. E. Pond.

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OMELET.

Seven eggs, 1 pint sweet milk (boiling), 2 tablespoons flour; beat the yolks with flour; scald with milk; add whites (beaten to froth), bake one half hour.—Mrs. Mabelle Watson.

OMELET.

Six eggs, ½ teaspoonful of salt, 3 tablespoonful of milk, 1 of butter; separate the eggs; beat yolks and salt, then add whites beaten stiff. Have the pan very hot, put in the butter, then pour in the eggs. Shake on the hottest part of the stove till the eggs begin to thicken, then place in oven till set; run the knife between the sides of the omelet and pan; fold and serve on a hot dish.—Mrs. Edwin A. Jester.

SALMON CROQUETTES.

One quart of mashed potatoes, 1 egg, ½ can salmon, 1 small onion chopped fine, salt, pepper and 1 tablespoonful of flour; mash all together, mould into balls and fry brown.

POTATO CROQUETTES.

Two cups of cold mashed potatoes free from all lumps, 2 eggs beaten to a froth, 1 tablespoon melted butter, salt and pepper to taste; form into cubes, roll in beaten eggs and cracker crumbs, and fry in hot lard.—Mrs. Robert Buchanan.

CHICKEN CROQUETTES.

Cook chicken till it falls off bones. Then chop quite fine; season to taste; 1 pint of milk, 2 tablespoons of flour, butter the size of an egg; season to taste; mix with chicken; roll in cracker crumbs and eggs and drop in hot lard.—Mrs. F. J. Kelso.

BOSTON BAKED BEANS.

Soak over night 1 pound of beans in clear water; in the morning parboil the beans; at the same time in another dish parboil a piece of salt pork about 3 inches long and wide and thick. Put the beans in deep earthen jar, add tablespoon molasses, a little salt and liquor from beans. Bake several hours in medium oven and add water if necessary.—Mrs. Edwin A. Jester.

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VEGETABLES

"Fine words butter no parsnips."
"Don't be all your days trotting on a cabbage leaf."

MUSHROOMS.

Of course the first thing is to be sure your mushrooms are procured from some one who knows the right kinds, and will run no risk of putting in a poisonous variety; then peel, and put in a bowl of salt and water for a while; take them out, dry and cut in small pieces; fill small pastry pans with the mushrooms, seasoned with pepper, salt, a little lemon juice, and add bits of butter here and there. Cover with bread crumbs, and cook in a hot oven. Serve with a sprig of parsley on each patty.—Mrs. S. L. Johnson.

SCALLOPED POTATOES.

Pare and slice raw potatoes, put them in an earthen crock; sprinkle each layer with salt, pepper and bits of butter; cover with milk, put a kettle cover over the dish and bake for one hour, being careful not to let boil over. Remove the lid at the last and let the top brown.—Mrs. R. W. Gane.

ESCALLOPED POTATOES.

Slice quite thin, cold boiled potatoes to the amount of 1 quart or more and roll crackers to nearly the same amount; season the potatoes, about 2 teaspoonfuls of salt and pepper; place half of the potatoes on a suitable baking dish, placing bits of butter upon them; then half of the cracker crumbs and pour ½ pint of cream or milk, but if milk is used put butter in more freely, then the balance of the potatoes as the first, and cover with the balance of the crumbs and cream with more butter and bake until nicely browned and well heated through.—Mrs. J. H. Hewitt.

SCALLOPED TOMATOES.

Turn nearly all the juice off from a can of tomatoes, salt and pepper this, the juice, and put aside in a cool place for another day's soup. Then put a layer of bread crumbs in the bottom of a buttered dish, on the crumbs put a layer of tomatoes sprinkled with salt, pepper, bits of butter and a few thin slices of onions, also a little sugar; another layer of crumbs, another of tomatoes seasoned the same way, then a layer of very fine dry crumbs. Bake covered until bubbling hot and brown quickly.—Mrs. W. H. Lytle.

CORN FRITTERS—EXCELLENT.

One-half can corn, or 6 ears corn split and scraped from cob, 2 eggs, whites and yolks beaten separately, 2 tablespoons flour; fry as griddle cakes.—Mrs. J. J. Brown.

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ESCALLOPED TOMATOES.

Take 6 large ripe tomatoes. remove skins and slice, spread a layer in the bottom of bake dish, season well, put a layer of coarse bread crumbs over the tomatoes with plenty of butter and a little finely chopped onion. Continue this till the dish is full, having bread crumbs on top. Eake 1 hour —E. A. J.

POTATO PIE.

Pare potatoes and slice; place a layer in buttered dish; salt and pepper; then 1 slice of turnip cut in fine pieces and one slice of pork chops; repeat this until just room is left for water enough to cover. Place on the stove and cook slowly until done. Then make a baking powder crust and bake until crust is done. Slice in 1 onion if desirable.—Mrs. Minnie Dorman.

STUFFED TOMATOES.

Select firm, medium sized tomatoes, cut out stem and dig out inside of tomatoes, being careful not to break skin. Chop the inside, add a little cold ham, or veal chopped fine, little onion chopped fine, season and add dry bread crumbs enough to take up juice; stuff tomato shells and put a piece of butter on top; bake one-half hour in a piping hot oven. Serve in a lettuce leaf.—Mrs. L. V. Stone.

SHREDDED CABBAGE WITH CREAM SAUCE.

Slice cabbage with sharp knife and put into dish; cover with sauce made as follows: Put in sauce pan 1 egg, ½ cup of vinegar, 2 even teaspoons of granulated sugar, a small teaspoonful of mixed mustard, 2 ounces of butter and a pinch of salt. Stir constantly until it thickens; do not let it boil.—Mrs. E. W. Strickland.

STUFFED POTATOES.

Bake large smooth potatoes, cut lengthwise and scoop out shells. Thoroughly mash the potato, adding milk, butter, salt, and pepper, and onion to taste chopped very fine. Repack shells and a short time before serving place in a hot oven until a delicate brown. Serve on individual plates with a sprig of parsley.—Mrs. Charles Marcy.

BEEFSTEAK SMOTHERED WITH ONIONS.

Pare and slice a frying pan almost full of onions. Put them in a kettle and pour boiling water over to remove the extreme flavor, then fry in an abundance of lard and butter mixed until nicely browned. Season at the start with salt and pepper, then push to one side of the frying pan and fry the steak in the same pan. Serve on hot platter covered with the onions and gravy.—Mrs. E. A. J.

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CREAM CABBAGE.

Cut the cabbage fine. Put ¼ cup of vinegar on the stove, let it come to boiling heat, salt and pepper the cabbage to taste and ½ teacup of sugar; pour over it the vinegar; stir well; pour over it 1 cup of cream, or part cream and part milk.—Mrs. S. E. Stoneman.

SARATOGA POTATOES.

Peal and slice very thin 6 large potatoes. Lay them in ice water one hour and thoroughly dry them with a clean towel. Drop each slice separately in a kettle of boiling lard, fry until crisp and brown; take out with wire spoon, drain and sprinkle with salt while hot.—Mrs. Edwin A. Jester.

WARM SLAW.

Take the best part of a cabbage and slice it fine. Take 2 eggs well beaten, one cup vinegar (not strong), 1 cup sweet cream; put the vinegar on the stove and when boiling hot stir in the cream and eggs, press it down with a plate and add a little salt and butter.

ONION STEW.

Put in salted boiling water with a little milk added, the onions and boil until tender. Then place in a baking pan with a little pepper, salt and butter over the top of each and some of the water in which they were boiled, brown quickly in the oven and serve hot.

ASPARAGUS WITH TOAST.

Cut asparagus and cook tender, then season with butter, pepper, salt and milk, and pour over bits of toast.

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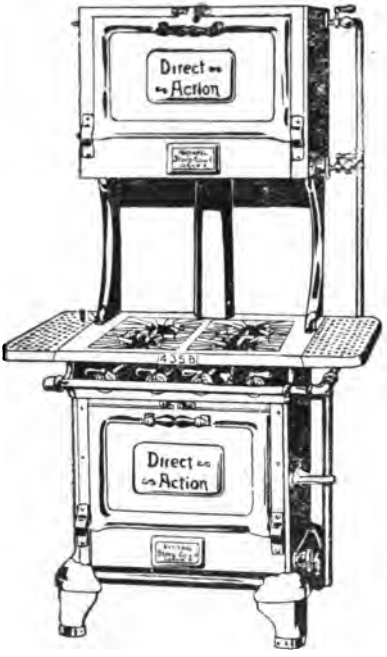

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BREAD

"Half a loaf is better than no bread."

YEAST.

Eight large potatoes boiled and strained with the water, ½ cup flour scalded, ½ cup sugar, ½ cup salt, 6 cakes of Yeast Foam, water enough to make 6 quarts. Keep warm for one day and then put in cool place. Use a little lard and 2 cups of yeast for each loaf. Warm a very little and knead in flour until it will not stick to board. Let rise and put in tins. Set your bread 4 hours before you want to bake it.—Mrs. Edith Saigeon.

EVER READY YEAST.

Pour over 1 cup flour ½ cup sugar, ½ cup salt and eight large potatoes well boiled and mashed, the boiling water that potatoes were cooked in, adding enough more water to make 2 gallons. When lukewarm add 4 yeast cakes previously soaked and let stand in a warm place 18 hours. When it is ready for use, use 2 cups to a loaf with a little lard. Mould just enough to make it smooth, not too stiff. This rises very quickly.—Mrs. M. E. Pond.

HOP YEAST.

Pare 5 large potatoes, cut in small pieces. Put 2 handfuls of hops in a bag and boil with the potatoes till the latter are well done. Put the potatoes through a sieve with the water in which they were boiled. Then add 1 cup sugar, ½ cup salt, water enough to make a gallon of the whole, and when lukewarm add 1 yeast cake dissolved in warm water. Cover closely, set in warm place 24 hours and stir it down occasionally. Bottle and cork tightly in heavy bottles and keep in cool place.—Mabel V. Loomis.

YEAST NO. 4.

Ten potatoes, cover with water and boil until they cook to pieces. Place in jar 3 even tablespoons sugar, 3 even tablespoons salt, and 3 of flour. When potatoes are done put through a colander and add to the ingredients in jar. Pour hot water to fill within 2 inches of top. Stir 3 or 4 times and when cool put in 3½ yeast cakes. In the morning it will be ready for use.—Mrs. Minnie Dorman.

WHITE BREAD.

Three-fourths cup sugar, 1 cup flour, 12 potatoes, 3 tablespoons salt. Pour water off potatoes. Add salt, flour, sugar and enough water to make 1 gallon; add 2 yeast cakes when cool. One pint for each loaf of bread. Knead into a large loaf and let rise.—Mrs. Emma Brown.

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ENTIRE WHEAT BREAD.

Five cups of entire wheat flour, 2 cups white flour, 1 cup brown sugar, 1 quart warm water, 1 cake of compressed yeast, 1 teaspoon soda, butter size of walnut. Beat thoroughly and let rise over night; beat down in morning and let it rise again, then add 1 teaspoonful salt, beat down again and put in pans and let rise and bake.—Mrs. W. H. Lytle.

BREAD.

Place an earthen dish in pan of hot water, in this a piece of lard the size of an egg, teaspoon salt, 1 quart yeast. When luke warm sift in flour enough to knead into a big loaf. Let rise and when light make into 2 loaves, greasing the hands for the operation. Let rise and bake 40 minutes. —Mrs. Minnie Dorman.

PARKER HOUSE ROLLS.

Rub smooth a tablespoon of lard and a tablespoon of sugar. To add 1 pint scalded milk. When cool add a compressed yeast cake enough flour to make a soft batter. When light m into a loaf and let rise the second time. Roll a 1 inch thick, cut with large size biscuit cutter. They are then ready spread lightly with butter. Turn each over to form a half round and become very light before baking.—Mrs. Stewart Pearce.

ROLLS AND FRUIT BREAD.

Three cups of the ever ready yeast, 1 egg, 1 cup sugar, 2-3 cup butter; knead as for bread. When light into your loaf bread mould 1 cup seeded raisins, 1 teaspoon cinnamon, ½ teaspoon cloves. Let rise longer than plain bread and bake in a moderate oven 1 hour. The rest of dough will make a large tin of rolls. Let the rolls rise until very light before baking.—Mrs. M. E. Pond.

NUT BREAD.

Set a sponge with 1 cupful each of white and entire wheat flour, ½ cake of compressed yeast, 1 teaspoonful of salt, and 1 cup full of milk which has been scalded and cooled.

When light add 2 tablespoonfuls of dark brown sugar, 1 quarter of a pound of shelled nuts, and enough entire wheat flour to make a batter so stiff that it is rather hard to stir.

Turn into a well greased pan, slightly wet the top with cold water, cover and let stand in a warm place until almost twice its bulk, then bake in a moderate oven. As entire wheat is acted upon rapidly by the yeast it will be best to start this early in the morning. If the bowl of sponge is kept in a pan of warm water the bread will be ready for baking within four hours from the time of sponging.—Mrs. L. E. Stanley.

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RUSKS.

Set sponge at night as for bread, using 1 pint sweet milk, salt, flour and yeast. In the morning set 1 pint of sweet milk on the stove with about ¼ pound of butter, letting it warm just enough to melt the butter. Add this to the sponge with 3 well beaten eggs and 1 heaping saucer of white sugar. Work all these ingredients into a loaf and set in a warm place to rise. When very light roll out about 1½ inches thick, cut with biscuit cutter, let rise and bake.—Mabel V. Loomis.

RUSK.

First part—One pint milk, ¼ pound butter; heat.
Second part—1 cup of sugar, 1 egg; ~~heat.~~ *beat*
When part first is cool pour it on to part second. Add 1 cup yeast, add flour for sponge, let rise, mix into biscuit, let rise and bake.—Mrs. M. G. Anderson.

BOSTON BROWN BREAD.

One heaping coffee cup each of corn, rye, and graham meal. The rye should be as fine as the graham, or rye flour may be used. Sift the three kinds closely and beat together with 2 cups of Orleans or Porto Rico molasses, 2 cups sweet milk, 1 cup sour milk, 1 desert spoon Arm & Hammer soda, and 1 teaspoon salt. Pour in a tin form and place in a kettle of cold water. Put on the fire at once and boil four hours. It may appear too thin, but is not. This receipt has never been known to fail. The bread should not quite fill the form (or tin pail with cover will answer), as it must have room to expand.—Mrs. S. L. Johnson.

BROWN BREAD.

Two cups sour milk, ½ cup brown sugar, 3 cups graham flour, 1 heaping teaspoonful Arm & Hammer soda; steam 1 hour; bake ½ hour.—Mrs. F. W. Upson.

BROWN BREAD.

Two cups sour milk, ½ cup molasses, 1 teaspoon Arm & Hammer soda, graham flour to make right thickness; steam 1 hour and put in the oven and brown.—Mrs. Cora Truesdale.

BROWN BREAD.

Four cups graham flour, 3 cups sweet skimmed milk, 1 cup molasses, teaspoon Arm & Hammer soda, pinch of salt. Bake at least 1 hour in 1 pound baking powder cans.—Mrs. Aurelia Laughlin.

BROWN BREAD.

Two and one-half cups of buttermilk, 2 tablespoons molasses, scant half cup of sugar, 1 teaspoonful Arm & Hammer soda dissolved in milk, 1 teaspoonful Royal Baking powder sifted in 2-3 of a cup of flour, 3½ cups graham flour. This can be steamed or baked.—Mrs. S. J. Case.

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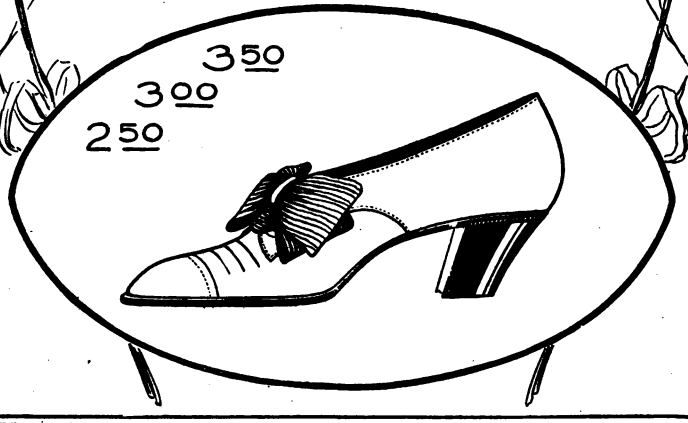

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BROWN BREAD.

One-half cup corn meal, enough boiling water to scald, butter the size of an egg, 1 cup of molasses, 1 cup of buttermilk, heaping teaspoon Arm & Hammer soda dissolved in milk, 1 quart graham flour; bake in moderate oven.—Mrs. Will Culp.

BROWN BREAD.

One teaspoonful of Arm & Hammer soda, beaten in the molasses, 1 cup molasses, 2 cups graham flour, 3 cups of yellow Indian meal, 4 cups sweet milk; steam 2½ hours; bake ½ hour.—Calista M. Irish.

GRAHAM BREAD.

One cup of sweet milk, 1 cup sour milk, 3 cups graham flour, ½ cup of molasses, 1 teaspoon salt, 1 teaspoon Arm & Hammer soda; steam 1 hour; bake 20 minutes.—Mrs. J. L. Smith.

GRAHAM BREAD.

Two cups graham flour, 1 cup white flour, 1 cup sugar, 1 cup sweet milk, 1 cup sour milk, 1 teaspoon Arm & Hammer soda dissolved in sour milk, 1 teaspoon salt. Bake 1 hour.—Mrs. Cora English.

OAT-MEAL BREAD.

Two cups oatflake, scalded with 3 cups boiling water, cool; add 1 yeast cake, or 1 cup of soft yeast, 2 teaspoons salt, 2 teaspoons butter, 2-3 cup molasses or brown sugar, stir well; rise over night. In the morning knead into loaves, rise and bake; use flour for kneading.—Eva Smith.

GEMS.

1 egg, butter size of a walnut, ½ cup of sugar, 1 cup sour milk, level teaspoonful of Arm & Hammer soda dissolved in milk; pinch of salt, 2 cups flour; bake in quick oven.—Mrs. Will Culp.

GEMS.

Two eggs, 2 scant tablespoons of melted butter, 2 tablespoons of sugar, ½ teaspoon of salt, 1 cup sweet milk, 2 teaspoons Royal Baking powder; add graham flour until a batter of the consistency of a cake is formed. Bake in gem pans in quick oven.—Mrs. Emma Gilliland.

GRAHAM GEMS.

One pint milk, ½ cup of flour, 1½ cups graham flour, 1 egg, 1 tablespoonful lard, 2 teaspoonfuls Royal Baking powder, a little salt. Bake in hot oven.—Mrs. Araminta Range.

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CORN BREAD.

Two eggs, 1 cup corn meal, 1 cup of flour, 1 cup sour milk, 2 tablespoonfuls of melted butter, 1 teaspoonful salt, 1 teaspoonful Arm & Hammer soda. Beat egg first and then add the other parts and beat well together. Bake in square tins.—Mrs. A. Belding.

CORN BREAD.

Five cups corn meal, 3 of flour, 4 of sweet milk, 2 of buttermilk, 1 cup molasses, ½ cup sugar, 2 level teaspoons Arm & Hammer soda, teaspoon salt. Steam 2 hours; bake ½ hour.—Mrs. Bion Gifford.

CORN BREAD.

Four cups of sweet milk, 3 cups of sour milk, 5 cups of corn meal, 3 cups of flour, sugar to taste, and Arm & Hammer soda. Steam 2 hours; bake 1 hour.—Mrs. H. M. C.

CORN BREAD.

Two cups sweet milk, 1 cup sour milk, 3 cups meal, 2 cups flour, ½ cup molasses, 1 teaspoonful of Arm & Hammer soda, 1 teaspoon salt. Steam 2 hours, then bake ¾ of an hour in a moderate oven.—Mrs. R. P. Mills.

KENTUCKY CORN BREAD.

Two heaping cups corn meal, 1 cup flour, 3 eggs, 2½ cups sweet milk, 1 tablespoonful melted lard, 2 tablespoonfuls white sugar, 2 teaspoons Royal Baking powder, 1 teaspoon salt. Beat eggs separate. Sift baking powder in flour and meal and stir fast. Last add 1 cup pork cracklings and beat fast and well. Bake ½ hour.—Theresa E. Miller.

SPLENDID JOHNNY CAKE.

One cup of yellow corn meal and 2 cups of white flour sifted together with two heaping teaspoons of Royal Baking powder, 1 teaspoon salt and 1 cup sugar into a bowl, break 2 eggs, beat well, mix in a little sweet milk and stir into the other ingredients; continue slowly to add milk till the batter is about the consistency of an ordinary cake, rather thin; lastly add 1 large spoonful of melted butter.—Mrs. C. M. Irish.

JOHNNY CAKE.

One cup Indian meal, 2 cups flour sifted together with 3 even tablespoonfuls Royal Baking powder, 1 cup sugar, 2 eggs, 1 tablespoonful lard melted in warm water, a pinch of salt and sufficient water to mix—Mrs. A. F. Harrington.

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JOHNNY CAKE.

One pint sour milk, 3-4 pint corn meal, filling the measure up with white flour, 1 heaping tablespoon of sugar, 1 tablespoon lard, 2 eggs, 1 teaspoon Arm & Hammer soda, 1 teaspoon salt.—Mrs. S. L. Johnson.

CORN MEAL MUFFINS.

Beat together in order mentioned, 1 egg, 1 tablespoon white sugar, ¾ cup sweet milk, ¼ teaspoon salt, ½ cup meal, 1 cup flour sifted with 1 heaping spoon Royal Baking powder, ½ tablespoon melted butter. Bake in hot gem pans 20 minutes.—Mabel V. Loomis.

CORN MUFFINS.

Two cups of corn meal, 1 cup of flour, 2 tablespoons of sugar, 1 of salt, 2 teaspoons Royal Baking powder, 1 tablespoon lard, 1 cup milk, 1 cup water. Directions: Rub the meal, flour, sugar, lard and baking powder together; two eggs, beat well. Stir in last the milk and water.

MUFFINS.

One cup sugar, butter size of a walnut, 2 eggs, 1 pint of milk, 1 quart of flour, 2 teaspoons of Royal Baking powder.—Mrs. O. C. Darling.

MUFFINS.

Mix 1½ teaspoon of Royal Baking powder and a little salt into 1 pint of flour; add to the beaten yolks of 2 eggs 1 teacup of sweet milk or cream, a piece of butter (melted) the size of an egg; last the well beaten whites of 2 eggs. Beat well. Bake in hot gem irons.—Mrs. L. V. Stone.

SOUR CREAM BISCUITS.

One-half cup of sour cream, 1 cup sour milk, 1 teaspoon Arm & Hammer soda, 1 teaspoon salt; mix as other biscuits.—Mrs. Middlebrook.

BISCUITS.

One quart flour, 2 teaspoonfuls of Royal Baking powder, 1 tablespoonful of salt, lard or butter the size of a hen's egg. Mix with milk or water to a very soft dough. Roll and cut and bake quickly.—Mrs. Mary Stanley.

TEA BISCUIT.

One pint flour, 3 level teaspoonfuls Royal Baking powder, ¼ teaspoon salt, 1 dip lard or butter, 1 cup of milk. Sift baking powder and flour together; add salt, rub into this the lard or butter and one cup of milk. Roll out and cut into small biscuits. Bake 10 minutes in hot oven.—Mary Etta Lininger.

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CAKE

"Aye, to the leavening, but here's yet in the word hereafter the kneading, the making of the cake, the heating of the oven, and the baking. Nay, you must stay the cooling too, or you may chance to burn your mouth."

—Shakespeare.

CREAM PUFFS.

½ cup butter, 1 cup hot water, boil together,
Stir in 1 cup flour and let cool, Add 3 eggs 1 at a time, beat 5 minutes
Drop into gem tins, bake 25 minutes,

FILLING.

½ cup sugar, 1 egg,
2 tablespoons flour, 1 cup sweet milk, flavor, boil.

—Mrs. J. E. Forde

LAYER CAKE.

2 eggs, 1 cup sugar,
4 tablespoons water, 1 cup flour,
1 heaping teaspoon Royal Baking powder.

—Mrs. A. Blanchard.

BLACK CHOCOLATE CAKE.

1 cup sugar, 1 tablespoon butter,
Yolk 1 egg, 1½ cups flour, creamed together,
½ cup sweet milk, ½ cup grated chocolate,
1 teaspoon vanilla, boiled together. When cold add first part then ½ cup sour milk in which dissolve 1 teaspoon Arm & Hammer soda.—Mrs. Mabelle Watson.

DEVIL'S FOOD.

1 cup grated chocolate, ½ cup sweet milk,
2-3 cup brown sugar; let boil and then cool,
1½ cups brown sugar, ½ cup butter,
½ cup sweet milk, 3 eggs,
1 teaspoon soda, 2 cups flour.
Stir all together and bake in layers.—Mrs. T. J. Thomas.

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DEVIL'S FOOD.

Melt 1 five cent pkg. of chocolate in bowl, set in teakettle, then thin with ½ cup boiling water.

Beat yolks of 2 and white of 1 egg.

½ cup butter,

1½ cups granulated sugar, together add chocolate, and 1 teaspoon Arm & Hammer soda dissolved in ½ cup sour milk; 2 cups flour.— Mrs. A. Mallory.

DEVIL'S FOOD.

¼ cake chocolate, ½ cup sweet milk,
1 yolk of egg.
Sweeten to taste, cook, stirring all the time. When cold add following:
1 cup sugar, ¼ cup butter,
½ cup sweet milk, 1½ cups flour,
2 teaspoons Royal Baking powder.

—Mrs. L. V. Stone.

SPONGE CAKE.

2 eggs, beat thoroughly,
1 cup granulated sugar, beat again,
1 cup flour, 1 teaspoon Royal Baking powder,
The very last ½ cup boiling water.—Mrs. E. P. Sturtevant.

SPONGE CAKE.

3 eggs, beaten 1 minute,
1½ cups granulated sugar, beat again,
½ cup cold water, beat, 2 cups flour, pinch salt,
2 teaspoons Royal Baking powder.

—Mrs. E. A. Dorman.

DUKE'S SPONGE CAKE.

2 cups sugar, 6 eggs, leaving out whites of 3,
1 cup boiling water, 2½ cups flour,
1 tablespoon Royal Baking powder,
Beat the yolks, add sugar and beat 15 minutes; add whites, flour and boiling water. Flavor to taste.—Mrs. H. S. Schalk.

ROLL JELLY CAKE.

1 cup sugar,
2 eggs, yolks and whites beaten separately,
2 tablespoons water, 1 teaspoon vinegar,
5 tablespoons flour, 2 teaspoons Royal Baking powder,
Stir all one way for 5 minutes.

—Mrs. Nellie Heasman.

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RAISIN PUFFS.

2 eggs,
2 cups flour,
1 cup raisins,
½ cup butter,
2 tablespoons sugar,
2 teaspoons Royal Baking powder,
Steam ½ hour in cups.
—Mrs. Kelso.

SPICE CAKE.

1 cup brown sugar,
1 cup buttermilk or sour milk,
1 teaspoon Arm & Hammer soda,
½ cup molasses,
½ cup shortening,
All kinds spice.
—Mrs. Snyder.

SPICE CAKE.

½ cup butter, scant,
1 cup sour milk,
2 eggs, save 1 white for icing,
1 teaspoon cinnamon,
1 cup chopped raisins.
2 cups brown sugar,
2 cups flour,
1 teaspoon Arm & Hammer soda,
½ teaspoon cloves,
—Mrs. F. T. Walton.

SPICE CAKE.

1 cup sugar,
2 eggs,
1¾ cups flour,
Spices of all kinds.
½ cup butter,
1 cup sour cream,
1 teaspoon Arm & Hammer soda,
—Mrs. Robert Stevenson.

HICKORY NUT CAKE.

2 cups sugar,
1 cup cold water,
1 cup butter,
3 cups flour,
4 eggs, yolks and whites beaten separately,
2 heaping teaspoons Royal Baking powder,
4 cups hickory nut meats chopped fine,
Makes two loaves.
—Mrs. J. L. Smith.

HICKORY NUT CAKE.

1 cup sugar,
½ cup sweet milk,
1 teaspoon Royal Baking powder,
¼ cup butter,
1½ cups flour,
Whites of 4 eggs, beaten stiff,
1 cup hickory nut meats, chopped fine,
Bake in loaf.
—Mabel V. Loomis.

CREAM CAKE.

Break 2 eggs into a cup: Fill the cup with sweet cream.
1 cup sugar,
2 teaspoons Royal Baking powder,
1 cup flour,
Flavor with vanila.
—Mrs. J. E. Forde.

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FRUIT CAKE.

1 cup sugar, 1 cup butter,
1 cup molasses, 3 eggs,
1 teaspoon soda dissolved in 2-3 cup sweet milk,
1 teaspoon each of different spices,
1 cup chopped raisins, 3 cups flour.

—Mrs. F. T. Walton.

FRUIT CAKE WITHOUT EGGS.

2 cups brown sugar, 1 cup butter,
2 cups buttermilk, 4 cups flour,
Spices of all kinds, 1 pound raisins,
½ pound dates, ¼ pound citron,
¼ pound candied lemon peel, 2 teaspoons Arm & Hammer soda.
Add chopped fruit before adding flour. —Mrs. J. L. Smith.

FRUIT CAKE.

1 pound brown sugar, 1 large cup butter,
1 cup buttermilk, 5 cups sifted flour,
5 eggs, 2 pounds raisins,
1 pound currants, ½ pound dates,
½ pound figs,
1 large cup hickory nut meats, chopped fine,
2 teaspoons Arm & Hammer soda,
2 teaspoons cinnamon, 1 teaspoon cloves,
1 teaspoon allspice, 1 nutmeg,

Prepare fruit and dry with flour, then mix butter and sugar, then add milk and flour. Bake 2½ hours.—Mrs. F. Stillwell.

QUICK COFFEE CAKE FOR BREAKFAST.

Cream ¼ cup butter, 1-3 cup sugar,
1 egg, ½ cup milk,
1½ cups flour, 1½ teaspoon Royal Baking powder.

Brush top with melted butter, sprinkle with cinnamon and sugar.—Mrs. M. G. Anderson.

GERMAN COFFEE CAKE.

½ cup butter, ½ cup lard,
½ cup sugar, 1 teaspoon salt,
2 eggs, 1½ cups sweet milk,
1 yeast cake and 5 cups flour,

Stir butter, lard, and sugar to cream, add salt and eggs, lastly the yeast cake dissolved in warm water, then the flour. The batter must be quite stiff, beat hard and let raise over night. In morning roll to an inch in thickness, put in pie tins and let rise again. Brush with melted butter, sprinkle with sugar and cinnamon and bake 20 minutes.—Calista M. Irish.

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PORK CAKE.

2 cups sugar,
1 cup sour milk,
1 pound chopped raisins,
1 teaspoon cinnamon and nutmeg,
1 cup molasses,
1 pound pork minced fine,
4 eggs,
1 teaspoon Arm & Hammer soda,
Stir as fruit cake. —Mrs. Morton.

PORK CAKE.

1 pound pork, chopped fine,
1 pound currants,
1 pint boiling water,
Spices to taste,
1 pound raisins,
2 cups brown sugar,
1 teaspoon soda,
2 tablespoons molasses.

MARBLE CAKE.

White Part.

Whites of 4 eggs,
½ cup sweet milk,
1 teaspoon each cream tartar and soda.
1½ cups white sugar,
½ cup butter,

Dark Part.

Yolks 4 eggs,
½ cup butter,
1 teaspoon soda,
Flour to make a trifle thicker than layer cake.—Mrs. Tomkins.
1½ cups brown sugar,
½ cup sour milk,
Spices to taste,

MARBLE CAKE,

Dark Part.

½ cup of brown sugar,
¼ cup butter,
½ teaspoonful of cinnamon,
¼ cup sour milk,
1½ cups of flour,
¼ cup of molasses,
2 eggs, yolks,
½ teaspoonful of cloves,
1 teaspoonful of soda,

Light Part.

3 eggs, whites,
½ cup of butter,
½ teaspoonful cream tartar,
1½ cups of flour.
1 cup of white sugar,
½ teaspoonful of soda,
¼ cup of sour milk,
—Mrs. S. E.

ANGEL CAKE.

Whites of 9 eggs,
1 cup of flour sifted 6 times,
Pinch of salt,
1¼ cups granulated sugar,
½ teaspoon cream tartar,

Add cream tartar and salt to white of eggs and beat until very stiff. Stir sugar in thoroughly, and fold flour in lightly; flavor to taste. Put in moderate oven at once and bake 40 minutes in tin that has never been greased. Do not open oven door too often.—Mrs. L. V. Stone.

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ANGEL CAKE.

1 1-3 cups granulated sugar, 1 cup flour,
Sift the above 3 times, 11 eggs, whites,
½ teaspoonful cream tartar, and a pinch of salt whipped in eggs. Beat the sugar in egg and stir in the flour gently. Bake 40 minutes.—Mrs. Henry Culp.

SUNSHINE CAKE.

8 eggs, ¾ cup of flour,
1 cup of sugar, ¾ teaspoonful of cream of tartar,
1 teaspoonful of flavoring,
Beat whites of eggs until stiff as can be beaten; add pinch of salt. Beat the yolks with the flavoring hard; add yolks to whites and beat again; sift sugar 7 times and add to eggs and beat thoroughly; sift flour and cream tartar 7 times, then mix with other ingredients. Bake 1 hour in slow oven.—Mrs. H. S. Schalk.

WHITE CAKE.

Whites of 2 eggs in a teacup, Butter to make cup ½ full,
Then fill cup with sweet milk; put 1 cup sugar in mixing bowl; measure 1½ cups flour before sifting; add 2 heaping teaspoons Royal Baking powder and sift, add to first mixture and beat 10 minutes. Two layers.—Mrs. J. L. Smith.

WHITE CAKE.

5 eggs, whites, 1 cup sugar,
2½ cups flour, ½ cup butter,
½ cup milk, 2 teaspoons Royal Baking powder.
Cream butter, add sugar, then milk, flour in which has been mixed the baking powder, then the beaten whites of eggs.—Mrs. D. R. Watson.

WHITE CAKE.

1½ cups granulated sugar, Whites 3 eggs, beaten stiff,
¾ cup sweet milk, 2 cups sugar,
2 teaspoons Royal Baking powder, ¾ cup butter.
Make in layers, with whipped cream filling.—Mrs. Will Harris.

WHITE CAKE—LAYER OR LOAF.

½ cup butter, 1 cup sugar,
½ cup milk, Whites 4 eggs,
2½ cups flour, 2 teaspoons Royal Baking powder.
Beat sugar and butter to cream, add milk, flour, and well beaten whites of eggs last; flavor to taste.—Mrs. R. Buchanan.

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ORANGE LAYER CAKE.

1 cup sweet milk, 2 eggs,
1 cup sugar, Butter the size of an egg,
2 cups flour,
Into the flour put 1 level teaspoon Arm & Hammer soda,
2 teaspoons cream tartar, Flavor to taste.

Filling.

1 large orange grated, 1 small cup sugar,
2 tablespoons butter, 1 egg beaten,
Boil until it thickens. —Mrs. Emma Brown.

RAISED CAKE,

2 cups sugar, 1 cup butter,
2 eggs, ½ cup yeast or ½ yeast cake,
1 cup sweet milk, warm, 4 cups flour,
½ teaspoon Arm & Hammer soda, 1 cup raisins.

One small teaspoon each of ground cloves, cinnamon and allspice; mix all together except soda, spices, raisins and ½ cup of the flour; cover and set in warm place over night. In morning add other ingredients, rolling the chopped raisins in flour. Let rise 3 hours in warm place.—Mrs. F. A. Rowe.

BREAD DOUGH CAKE.

3 large cups of bread sponge, 2 eggs,
1 teaspoonful all kinds spices, 2-3 cup butter,
1½ cups sugar, ½ cup molasses,
1 large cup chopped raisins, 1 teaspoon Arm & Hammer soda.

A little salt, flour to thicken. Let stand 1½ hours, then bake in slow oven.—Mrs. J. P. Smith.

MOLASSES CAKE.

1 cup molasses, ½ cup sugar,
½ cup shortening, 2 eggs, leaving 1 white for icing,
1 scant cup sour milk,
1 even teaspoon Arm & Hammer soda.

Bake in 3 layers, and put together with icing flavored with lemon.—Mrs. Ida V. Warren.

MOLASSES CAKE.

1 egg beaten light,
½ cup molasses, filled up with sugar,
½ cup shortening filled with hot water,
1 teaspoon Arm & Hammer soda,
Bake in hot oven.

—Mrs. Middlebrook

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MOLASSES LAYER CAKE.

½ cup sugar,
½ cup molasses,
1 teaspoon Arm & Hammer soda,
Dissolved in 2-3 cup of warm water.
1 egg,
1-3 cup butter,
1 cup flour,

Filling.

1 cup chopped raisins,
1 cup sugar,
1 egg,
3 tablespoons milk, cook.

—Mrs. J. P. Smith.

LAYER CAKE.

2 eggs,
1 cup sweet milk,
1 cup sugar,
10 teaspoons melted butter,
1¾ cups flour,
2 teaspoons Royal Baking powder.

—Mrs. Addie Woodward.

JAM CAKE.

Yolk 3 eggs,
1 cup sugar,
½ cup butter,
½ cup sweet milk,
1 cup blackberry jam,
2 cups sifted flour,
1 teaspoon Arm & Hammer soda,
1 teaspoon each, nutmeg and cinnamon.

—Mrs. I. C. Cook.

BROWN STONE FRONT.

First Part.

1 cup brown sugar,
1 teaspoon Arm & Hammer soda,
½ cup sweet milk,
1 tablespoon butter,
2 teaspoons Royal Baking powder,
1½ cups flour.

Second Part.

½ cup sweet milk,
½ cup chocolate or cocoa,
Yolk of 1 egg,

Boil together, when cold add to first part, bake in layers; frost with white of the egg.—Mrs. M. G. Anderson.

MOLASSES CAKE.

1 cup butter and lard,
1 cup brown sugar,
1 cup molasses,
3 cups flour,
3 eggs,
1 cup boiling water and spices,
1 tablespoon Arm & Hammer soda,

Mix butter, lard and sugar, add eggs, then molasses and spices. Before adding flour put in boiling water with soda dissolved in it.—Mrs. Stewart Pearce.

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HARD GINGER CAKES.

1 cup butter and 2 cups molasses heated together; add quick.y 1 tablespoon Arm & Hammer soda dissolved in little hot water.

1½ teaspoons ginger, a little cinnamon, 6 cups flour. Roll thin and bake quickly.—Calista M. Irish.

GINGER BREAD.

2 eggs,
1 cup brown sugar,
1 teaspoon Arm & Hammer soda,
1 cup boiling water.
¾ cup shortening,
1 cup molasses,
3 cups flour, ginger to taste,
—Mrs. Will Culp.

CORN STARCH CAKE.

Whites of 6 eggs,
2 cups flour,
2 cups sugar,
½ teaspoon soda,
1 cup butter,
1 cup corn starch,
1 cup sweet milk,
1 teaspoon cream tartar.
—Mrs. J. E. Forde.

APPLE SAUCE CAKE.

1 cup sugar,
½ cup shortening,
1 cup sour apple sauce, with 1 teaspoon Arm & Hammer soda well stirred in.
1 cup raisins,
1¾ cups flour,
Spice to taste. Bake in loaf.
—Mrs. M. G. Anderson

APPLE CAKE.

Two cups dried apples, soaked over night; chop them and simmer in 2½ cups molasses, ½ hour; when cold add ½ cup shortening, 2 eggs, 1 teaspoon Arm & Hammer soda, 4 cups flour; spice to taste.—Mrs. H. M. Cook.

ROCKS.

3 eggs,
1 cup butter,
1 cup English walnuts chopped,
2½ scant teacups flour,
1½ cups brown sugar,
1 teaspoon Arm & Hammer soda,
1 cup raisins, chopped,
Drop from teaspoon on buttered tins
—Mrs. Charles Marcy.

LEMON CRACKERS.

1 pint lard,
1 pint sugar,
5 cents worth of baking ammonia,
½ teaspoon salt,
1 pint new milk,
3 eggs,
5 cents worth lemon oil,

Put ammonia in sweet milk over night. Bake like cookies.—Mrs. F. J. Kelso.

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JACKSON FRUIT CAKE.

Beat 2 eggs well with 2 cups brown sugar,
1 cup butter, 1 cup molasses,
1 cup sour milk, 1 pound currants,
1 pound raisins, 2 cups flour,
Dredge well with flour,
1 teaspoon Arm & Hammer soda, dissolved in water,
1 teaspoon cloves, ginger and cinnamon,
½ nutmeg, ½ teaspoon salt.

—Mrs. A. B. Carr.

GRAHAM FRUIT COOKIES.

1½ cups brown sugar, 1 cup sour milk,
½ cup shortening, 2½ cups graham flour,
3 table spoons molasses, 1 egg,
1½ cups chopped raisins,
1 teaspoon each cinnamon and nutmeg,
1 teaspoon Arm & Hammer soda,
Drop from spoon on buttered pans.

—Mrs. J. L. Smith.

CRULLERS.

2 cups sugar, ½ cup butter,
1 large cup sweet milk, 4 eggs,
2 teaspoons Royal Baking powder,
A little grated nutmeg, A pinch of salt,
Cut in curls.

—Calista M. Irish.

MARGUERITES.

Make boiled icing as for cake from white of 1 egg and 1 cup sugar, add ½ pound English walnut meats, chopped fine, and 1 teaspoon vanilla. Spread this on ½ box Saratoga flakes and brown lightly in oven. This makes about 40.—Mrs. Frank McMillin.

ROCK JUMBLES.

1½ cups granulated sugar, 1 cup butter,
3 eggs, 3 cups flour or more if needed,
1 cup raisins or currants,
1 teaspoon Arm & Hammer soda dissolved in ¼ cup hot water.
1 cup chopped nuts, 2 teaspoons cinnamon.

Drop from teaspoon on buttered tins, if too thin will spread too much.—Mrs. Calista M. Irish.

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COOKIES.

2 cups of coffee A sugar, 1 cup lard,
Salt and nutmeg to taste, 1 egg,

Mix these together, then add ½ cup of water in which has been dissolved 1 teaspoon Arm & Hammer Soda; sift 1 teaspoon cream of tartar with flour and mix stiff enough to roll well.—Mrs. E. E. Strock.

WHITE COOKIES.

3 eggs, 2 cups sugar, scant,
4 tablespoons sweet milk, in which dissolve 1 teaspoon Arm & Hammer soda,
1 cup butter, Do not mix too stiff.
—Mrs Charles Marcy.

WHITE COOKIES.

1 cup sugar, ½ cup butter,
¾ cup sour milk, ½ teaspoon soda,
2 eggs, Flavor to taste,
Flour enough to make soft dough.

MAPLE SYRUP DROP CAKES.

1 cup maple syrup, ½ cup butter,
1 egg, 1 teaspoon Arm & Hammer soda,
3 or less, cups of flour,
Drop a spoonful for each cake on tin. —Mrs. C. W. Pelton.

MOLASSES DROP CAKES.

1 egg, 1 cup sugar,
½ cup butter, 1 cup molasses,
½ cup warm water,
2 level teaspoons Arm & Hammer soda,
1 tablespoon vinegar,
Flour enough to make quite stiff. Drop in greased pans.—Mrs. F. W. Upson.

WHITE COOKIES.

1½ cups sugar, 4 eggs,
1 cup butter, 1 teaspoon Arm & Hammer soda,
Nutmeg to taste. —Mrs. Cora Truesdale.

SUGAR COOKIES.

1½ cups sugar, 1 cup lard,
1 egg, ¾ cup sweet milk,
2 teaspoons Royal Baking powder, Flavor to taste.
Dip one side in sugar and bake in quick oven.—Mrs. O. Darling.

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WALNUT COOKIES.

1 cup butter, 1½ cups sugar,
3 eggs, 1 cup of chopped nuts,
½ teaspoon Royal baking powder,
1 teaspoon lemon extract.

Use least flour possible, roll very thin, dust with powdered sugar and bake very light brown.—Mrs. D. C. McKeever.

GINGER COOKIES.

Put teaspoon Arm and Hammer soda in teacup, then 3 tablespoons boiling water, 4 tablespoons melted shortening, fill cup up with molasses, salt and ginger to taste. Mix as soft as can be rolled.—Mrs. T. W. Strangeway.

GINGER DROP CAKES.

3 eggs, Pinch of salt,
1 cup lard, 1 cup molasses,
1 cup sugar, 1 cup sour milk,
2 teaspoons Arm and Hammer soda,
3 teaspoons ginger, A little cinnamon.
5 cups flour.

—Mrs. Cora Truesdale.

MOLASSES DROP CAKES.

2 eggs, 1 cup sugar,
1 cup molasses, ½ cup lard,
1 tablespoon Arm and Hammer soda,
½ cup sweet milk, Spices, flour to make stiff.

Put soda in last. Drop from teaspoon on buttered tins.—Mrs. Emma Gilliland.

MOLASSES COOKIES WITHOUT SHORTENING.

2 eggs, 1 cup sugar,
1 tablespoon vinegar, A little salt.

Put 1 cup molasses in pan and let it come to a boil, or when it begins to change color stir in 1 level tablespoon Arm and Hammer soda. Flour enough to mix soft.—Mrs. Bion Gifford.

GINGER COOKIES.

1 cup sugar, 1 egg,,
1 cup shortening, 1 cup molasses,
1 tablespoon ginger, 1 tablespoon vinegar,
1 tablespoon Arm and Hammer soda,
Two-thirds cup hot water. Mix quite stiff.

—Mrs. Frank McMillin.

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DOUGHNUTS.

1 pint flour,
2 teaspoons Royal Baking powder,
1 teaspoon Arm and Hammer soda,
2 eggs, 1½ cups sugar,
2 cups milk, ½ cup butter.

—Mrs. I. C. Cook.

DOUGHNUTS.

2 eggs, 1½ cups sugar,
1 cup sweet milk, 1 tablespoon shortening,
3 teaspoons Royal Baking powder, Nutmeg and pinch of salt,
1 quart flour.

—Mrs. A. F. Harrington.

RAISED DOUGHNUTS.

2 cups sweet milk, 2 cups sugar,
2-3 cup melted lard, 2 eggs,
1 cake Yeast Foam, 1 nutmeg,
1 teaspoon Arm & Hammer soda, A little salt.

Warm milk at noon, add yeast and enough flour to make stiff batter When light add other ingredients, add flour and knead thoroughly. Shape in loaf and put in warm place to rise over night. In morning cut out and let rise again. When light drop in hot lard; when partly cold roll in powdered sugar.—Maggie Randall Klumph.

NO EGG ICING.

Cream together 2 cups pulverized or fine granulated sugar, add milk enough to make soft paste.—Mrs. M. G. Anderson.

ICING WITHOUT EGGS.

1 teaspoon gelatine, 1 cupful water.

Put on fire till dissolved then add powdered sugar till thick.—Dora Putney.

COCOANUT FILLING FOR CAKE.

¼ cup granulated sugar, ¼ cup flour,
White of 1 egg,
A little more than ¼ cup sweet milk,
Boil the milk, add rest with ½ cup cocoanut,

CHOCOLATE FILLING.

2-3 cup sugar, 2 squares chocolate,
3 tablespoons milk, Yolk of 1 egg,

Melt chocolate, add sugar and milk and cook in double boiler till smooth; add the egg and cook 1 minute.—Mrs. Nellie Heasman.

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BROWN FILLING FOR CAKE.

2 cups brown sugar, ½ cup butter,
½ cup sweet milk, Cook like icing.

CHOCOLATE FILLING FOR CAKE.

1 cup chocolate, 1 cup sugar,
½ cup water, Boil till it thickens.

ORANGE FILLING FOR CAKE.

Whites of 2 eggs, 1 large orange,
1 cup sugar. —Mrs. Will Harris

RAISIN FILLING FOR CAKE.

1 cup seeded raisins chopped fine,
1 cup sugar, The white of 1 egg, beaten well,
Mix together and boil. Mrs. A. G. Fay.

CREAM FILLING FOR CAKE.

1 egg, 1 cup milk,
½ cup sugar, 1 tablespoon corn starch,
Cook until smooth and flavor as desired.

BOILED ICING.

One and one-half cup soft A sugar, ½ cup water, boil till stringy; pour onto whites of 2 eggs well beaten; beat till cold.—Mrs. J. J. Brown

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PIES

"No soil upon earth is so dear to our eyes,
As the soil we first stirred in terrestrial p'es."
—O. W. Holmes.

LEMON PIE NO 1.

1 lemon grated, 1 cup sugar,
2 tablespoons flour, Yolks of 2 eggs,
2 cups of milk.

Make as you would custard pie. Use whites of eggs for frosting pie.—Mrs. H. E. Dain.

LEMON PIE NO. 2.

1 lemon, 1 cup of sugar,
Yolk of 2 eggs,
3 tablespoons of flour or corn starch.

Put the juice and grated rind of lemon in a teacup, and fill up with water. Then add other ingredients. Use whites of eggs for frosting.—Mrs. J. A. Cooper.

LEMON PIE NO. 3.

1 cup of sugar, Yolks of 2 eggs,
2 cups of water, ½ cup of flour,
1 lemon grated.

Boil sugar and water, add the yolks of eggs, flour and lemon, well beaten, to the sugar and water and cook. Have crust ready baked; frost with whites of eggs.—Mrs. S. E. Stoneman.

LEMON PIE NO. 4 (EXCELLENT).

1 pint of milk, 1 lemon (large),
1½ cups of sugar, Piece of butter size of an egg.
1 large tablespoon flour, Yolks of 4 eggs.

Grate the rind and squeeze the juice of lemon into the sugar, and add butter, flour and yolks of eggs; stir all thoroughly and pour over it the milk thoroughly scalded. Last add whites of eggs beaten to a stiff froth and pour all into crust and bake. This makes 2 pies.—Mrs. H. S. Schalk.

LEMON CUSTARD PIE.

1 large lemon (grated fine), 1 pint of water,
Yolks of 4 eggs, 6 tablespoons of sugar,
1 tablespoon corn starch, 1 tablespoon melted butter.

Dissolve corn starch in water. Bake in 2 pies with one crust; after-d whip whites and add sugar; brown in oven.—Mrs. Mary Stanley.

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EVAPORATED PEACH PIE.

Soak peaches over night in warm water. In the morning remove all the skins, cook partially, then proceed as for any pie.—Mrs. L. P. Sturtevant.

MINCE MEAT.

1 peck of apples,
2 pounds of suet,
3 pounds of currants,
½ pound of candied lemon,
Sugar and spices to taste.
6 pounds of meat,
3 pounds of raisins,
½ pound citron,
1 pint of boiled cider,
—Mrs. Henry Culp.

ORANGE PIE NO 1.

2 eggs,
1 heaping tablespoon of flour,
1 pint of boiling milk.
½ cup of sugar,
1 even tablespoon of corn starch,

Beat thoroughly the yolks of eggs and sugar. add flour and corn starch dissolved in milk. Pour all into boiling milk and let cook about 30 minutes. Let cool and flavor with extract of orange and pour into baked crusts. Beat the whites stiff, add ½ cup of sugar, flavor with orange, spread on top and brown in oven.—Mrs. E. A. Jester.

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ORANGE PIE NO. 2.

1 orange (large),
1 cup sugar,
2 tablespoons of flour,
Yolks of 4 eggs,
Piece of butter size of an egg,
1 cup of boiling water.

Grate off the yellow of the orange and squeeze out the juice. Beat yolk of eggs, sugar and butter together; add flour and stir all well, then add orange and again stir. Lastly, add 1 cup of boiling water and cook until it thickens. Bake in shells, cover with the whites of eggs, beaten stiff with 2 tablespoons of sugar and ¼ teaspoon of cream tartar. This makes 2 pies.—Mrs. H. S. Schalk.

RHUBARB PIE.

2 cups of chopped rhubarb,
2 tablespoons flour,
1 tablespoon of butter.
1 cup of sugar,
2 eggs,

Mix 1 cup of sugar and flour together and add to the rhubarb. Then add the yolks of eggs, slightly beaten, to the butter. Line a pie plate with paste, fill with mixture and bake in moderate oven. Cover with a meringue made of the whites of the eggs and 2 tablespoons of sugar.—Mrs. H. S. Schalk.

MINCE MEAT.

6 pounds of meat,
4 pounds of raisins,
½ half pound of citron,
2 ounces cinnamon,
1 ounce ginger,
Juice and rind of 2 lemons,
1 teaspoon pepper,
1 quart of boiled cider,
1 quart nice molasses,
3 pounds of suet (beef),
4 pounds of currants,
4 quarts of cooking apples,
1 ounce cloves,
4 nutmegs,
1 tablespoon salt,
2 pounds sugar,
1 quart currant or grape juice,
Large lump of butter.

Cook meat until tender, salt when almost done; chop apples, suet and raisins. Pack in jars, cover tightly and put in a cool place. This will keep two or three months.—Mrs. W. S. Simpkins.

CREAM PIE NO. 1.

1 cupful of rich cream,
2 tablespoons of white sugar,
1 tablespoon corn starch,
A pinch of salt.

Flavor with vanilla or lemon, cook until thick; bake in one crust. The white of 1 egg beaten to a stiff froth should be spread on top of pie, and brown in oven. This makes 1 pie.—Mrs. S. J. Case.

COCOANUT PIE.

Proceed as for custard pie plain, adding 1½ cups of grated cocoanut and omitting ½ pint milk.—E. A. J.

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CREAM PIE NO. 2.

½ cup sugar,
3 eggs,
Flavoring.
1 cup sweet milk,
2 tablespoons corn starch,

Let milk and sugar come to a boil, then add 3 eggs, corn starch and flavoring; save whites of 2 eggs for top. Have crust baked separate.—Mrs. J. C. Gifford.

CUSTARD PIE No. 2.

1½ pints of sweet milk,
½ cup sugar,
½ cup of flour,
Yolks of 2 eggs.

Mix all together, set in hot water to boil, stirring to keep from getting lumpy. Bake crusts; flavor to taste; pour into crusts when cold. Beat the whites of 2 eggs to a stiff froth, sweeten and spread on top. Bake a delicate brown in oven.—Mrs. Miner.

CUSTARD PIE NO. 3.

1 pint of milk,
3 tablespoons of sugar,
Flavor with nutmeg.
2 eggs,
1 tablespoon flour,

Dissolve flour in milk. Makes 1 pie. —Mrs. Miner.

PEACH CUSTARD PIE.

Proceed as for custard pie plain, laying in bottom of pie some cooked, fresh or canned peaches, then adding the custard.—E. A. J.

APPLE CUSTARD PIE.

Proceed as for plain custard omitting 2 eggs and substituting cooked apples passed through a colander to be smooth. Use about as much apple as one would pumpkin for a pie. Flavor with nutmeg.—Mrs. E. A. Jester.

CHOCOLATE PIE.

1 pint of milk,
¾ cup of sugar,
2 tablespoons grated chocolate,
Yolks of 2 eggs,

Heat milk and chocolate together; add sugar and yolks together, beaten to a cream; bake with under crust, spread beaten whites over top and brown in oven when done.—Arminta Range.

PINEAPPLE CREAM PIE.

2-3 of a cup of grated pineapple,
1-3 cup of flour,
1 cup sugar,
2 cups of boiling water,
1 teaspoon corn starch,
Yolks of 3 eggs.

Add water to pineapple, when this boils stir in 1-3 cup of flour and corn starch, wet with water and beat well; add sugar and yolks of eggs, reserving the whites for frosting. Bake crust first.—Mrs. Paul Kreitz.

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RAISIN PIE.

1 cup seeded raisins,
1 cup soft bread crumbs,
½ cup sugar,
1 pint of water,
1 tablespoon of lemon juice,
1 well beaten egg.

Boil raisins in water for half an hour. Let the water boil down to 1 cupful; add bread crumbs, lemon juice, sugar and egg. Bake between 2 crusts.—Lydia Hugaboon.

RIPE CURRANT PIE.

1 cup mashed ripe currants,
2 tablespoons water,
2 eggs.
1 cup of sugar,
1 tablespoon flour,

Beat the yolks of eggs and flour together well; add the other ingredients; bake; frost the top with beaten whites of eggs and 2 tablespoons powdered sugar; brown in oven.—Mrs. L. V. Stone.

PUMPKIN PIE NO. 1.

2 cups of pumpkin,
½ cup of molasses,
2 eggs,
1 teaspoon cinnamon,
Makes 2 pies.
½ cup of brown sugar,
2 cups of milk,
1 tablespoon ginger,
Pinch of salt.
—Mrs. G. C. Kingen.

PUMPKIN PIE NO. 2.

4 heaped tablespoons of pumpkin,
2 eggs,
4 tablespoons sugar,
1 tablespoon flour,
1 pint of milk,
Cinnamon and nutmeg to taste.

Beat the yolks and whites of eggs separately, adding whites last.—Mary Etta Lininger.

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PUDDINGS

"The proof of the pudding is in the eating."

STEAMED PUDDING.

1 cup of molasses, 1 cup of sour milk,
3 cups of flour,
1 cup chopped raisins or whole cherries,
½ cup of shortening, 1 teaspoon soda,
Pinch of salt.
Steam 2 hours. Serve with any pudding sauce.—Helen Rowe.

STEAMED PUDDING.

1 cup of milk, 2-3 cups of butter,
1 cup of molasses, 1 cup chopped raisins,
3 cups of flour, 2-3 teaspoon soda.
Steam 3 hours. —Mrs. Dr. Thomas.

SUET PUDDING NO. 1.

1 cup of chopped suet, ½ cup of sugar,
1 egg, 1 cup of milk,
2 cups of flour,
2 teaspoons of Royal Baking powder,
½ cup chopped raisins.

Sauce.

2 tablespoons flour, 3 tablespoons sugar,
1 tablespoon butter.
Mix flour, sugar and butter together thoroughly, and pour over it 1 pint of boiling water Flavor to taste.—Mrs. Frank Stringfellow.

SUET PUDDING NO. 2.

1 cup of suet (chopped), 1 cup of raisins (chopped),
1 cup of syrup, 1 cup of sour milk,
½ cup of English currants, 2 even teaspoons soda.
Mix suet, raisins, currants well into the syrup, add sour milk, then soda; stir until it foams, then add flour enough to form a stiff batter. Steam 1½ hours.

Sauce for Pudding.

½ cup of butter, ½ cup of sugar,
1 tablespoon flour, 1 pint of boiling water.
Add the water a little at a time, cook for a few minutes; flavor to taste.—Mrs. F. T. Walton.

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SUET PUDDING NO. 3.

1 cup of chopped suet,
1 cup of molasses,
1 teaspoon of soda dissolved in milk,
Pinch of salt,
1 cup of chopped raisins,
1 cup of milk,
Flour to make a stiff batter.

—Dora Putney.

SUET PUDDING NO. 4.

1 cup of suet (chopped),
½ cup of sugar,
1 cup sour milk,
2 level teaspoons of Royal Baking powder,
1 teaspoon soda (Arm & Hammer),
Pinch of salt.
1 cup of raisins (chopped),
½ cup of molasses,

Dissolve soda in sour milk; spice to taste; stir stiff; steam 2 hours.

Dressing.

½ cup of water,
3 teaspoons corn starch,
Butter size of walnut,
½ cup of sugar,
1 egg, (yolk),
Flavor.

The yolk of egg may be used or not as desired. A little vinegar improves the sauce.—Mrs. M. G. Anderson.

APPLE PUDDING.

4 apples (sour),
1 pint of milk (boiling),
1 egg,
1 tablespoon corn starch.

Bake apples and scrape from core, beat white of egg, add to the apple and beat thoroughly. Stir into the boiling milk yolk of egg and corn starch, sugar and flavoring to taste.

Put custard in dish; add apples and egg; place in oven and brown. Prunes used in the same way as apples make a delicious pudding.— Mrs. D. R. Watson.

APPLE PUDDING WITH LEMON SAUCE.

1 tablespoon butter,
½ cup of sugar,
1 cup of flour,
1 teaspoon of Royal Baking powder.
1 egg,
½ cup of sweet milk,

Fill the bottom of pan with sliced apples and pour over them the batter made of the above ingredients. Bake in oven ½ hour.

Sauce.

2 cups of hot water,
1 tablespoon of butter,
3 tablespoons of corn starch,
1 cup sugar,
1 egg,
1 lemon, grated rind and juice.

Boil water and sugar, add butter, egg and corn starch, add lemon juice and rind last; serve hot.—Mary Etta Lininger.

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CHOCOLATE PUDDING.

1 quart of milk, 4 tablespoons of corn starch,
2½ tablespoons of grated chocolate or cocoa,
3 tablespoons sugar.

Dissolve corn starch in a little cold milk; dissolve chocolate in a little boiling water.

Heat the milk to boiling; then stir in corn starch and sugar, and before it thickens add chocolate. Serve with cream and sugar.—Mrs. Robert Stevenson.

GRAHAM PUDDING. NO. 1.

1½ cups of graham flour, 1½ cups of molasses,
¼ cup of melted butter, ½ cup of sweet milk,
1 egg,
Even teaspoon soda (Arm & Hammer),
Pinch of salt, ½ cup of raisins,
½ cup of currants, 1 teaspoon cloves,
1 teaspoon cinnamon, ¼ teaspoon nutmeg,
Steam 2½ hours. Serve with sauce.

Sauce for Graham Pudding.

1 tablespoon flour, Butter size of an egg,
1 lemon, juice and rind, ½ pint of boiling water,
1 egg,

Mix flour and butter together, then add sugar and lemon. Stir into ½ pint of boiling water until it thickens, when cool beat the egg and stir in. —Mrs. Cora Truesdale.

GRAHAM PUDDING NO. 2.

2 cups graham flour, 1 cup of molasses,
1 cup sweet or sour milk,
1 cup of raisins seeded and chopped,
1 egg,
1 teaspoon soda (Arm and Hammer),
Pinch of salt, ½ teaspoon of cloves,
½ teaspoon cinnamon, A little nutmeg.

Put flour into a pan; add the other ingredients, flouring the raisins and mixing thoroughly. Put the mixture in a well buttered pan and steam 3 hours. Serve warm with the following sauce:

Sauce.

2 cups of sweet milk, ½ cup butter,
1 cup of sugar, 1 egg.

Cream the sugar and butter and add the milk (which has been scalded) and just before serving add the well beaten white of the egg.—Mrs. Arvine Pelton.

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GRAHAM PUDDING No. 3.

2½ cups of graham flour,
1 cup of molasses,
Pinch of salt,
2 small teaspoons soda (Arm & Hammer),
Steam 2 hours,
1 cup of milk,
1 cup of currants or raisins,
Serve with lemon sauce.

—Mrs. Emma Gilliland.

GRAHAM PUDDING, No. 4.

1 cup of molasses,
2 cups of graham flour,
1 cup seeded and chopped raisins,
Pinch of salt,
1 teaspoon soda (Arm and Hammer),
Steam 3 hours.
1 cup of sweet milk,

—Mabel V. Loomis.

ORANGE PUDDING.

Slice 2 oranges and lay in a deep dish. Cover them with ½ cup of sugar.

Custard.

1 pint milk,
2 tablespoons sugar,
Yolks of 2 eggs,
2 tablespoons corn starch.

Scald the milk and put into it the other ingredients and when it thickens pour, while hot, over oranges and sugar. Flavor with lemon or vanilla. Beat the whites of the eggs with 1 tablespoon sugar, frost the pudding and brown in the oven.—Mrs. F. T. Walton.

APPLE SNOW.

4 apples,
1 egg (white).
1 cup sugar,

Pare apples and quarter, put in a pan with enough water to keep from burning. Cook up fine. Put apples, white of egg and sugar in a dish and beat 30 minutes. When done it will be like ice cream or sauce.—Mrs. F. J. Kelso.

SNOW PUDDING.

1 small sized box of gelatine,
2 cups of sugar,
2 eggs,
1 pint of boiling water,
2 lemons,

Dissolve gelatine in pint of boiling water, add sugar and juice of lemons; strain and put in a cool place until it begins to thicken, then add the whites of eggs well beaten. When perfectly mixed put into a mould. Make a soft custard of the yolks of the eggs, 1 pint of milk, sugar and salt to taste. Pour over the pudding when served.—Mrs. Arvine Pelton.

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HAMBURG SPONGE WITH WHIPPED CREAM.

2 lemons,
½ package of gelatine.
½ cup sugar,
8 eggs (whites),

Heat the juice of lemons and sugar, cook over hot water until thick; add gelatine softened in cold water; reheat and fold in the beaten whites of eggs; pour in mould. When cold fill the center with whipped cream; garnish with cherries and serve.—Mrs. Henry Culp.

FRUIT PUDDING.

1 pint of flour,
½ teaspoon salt,
1 cupful of sweet milk.
1 teaspoon Royal Baking powder,
1 tablespoon butter,

Mix the flour, salt and baking powder together, rub in the butter and add the milk. Cover the bottom of pudding dish with fruit, pour the batter over the fruit, stand in boiling water and bake 20 minutes.—Mrs. Robert Buchanan.

COTTAGE PUDDING.

1 pint of flour,
1 egg well beaten,
1 cup of powdered sugar,
1 teacup sweet milk,
5 tablespoons of melted butter,
2 teaspoons Royal Baking powder.

Sauce.

Yolks of 3 eggs,
1 pint of milk,
Sweeten and flavor to taste.

FIG PUDDING.

1 cup suet (chopped),
1 pound of figs chopped and washed,
3 eggs,
1 cup of sugar,
2 cups of bread crumbs,
2 cups of milk.

Beat the eggs light without separating; mix all ingredients thoroughly; turn into a well greased mould and boil 3 hours.—Mrs. J. C. Cooper.

CREAM TAPIOCA PUDDING.

3 tablespoons of tapioca,
4 eggs,
3 tablespoons of grated cocoanut.
1 quart of milk,
1 cup sugar,

Soak tapioca in water enough to cover it over night. In the morning add milk boiling hot and boil ¾ of an hour. Beat the yolks of eggs and sugar together, add cocoanut, stir in and boil 10 minutes longer, pour into pudding dish.

Beat the whites of eggs with 3 tablespoons of sugar; put this over the top; sprinkle with cocoanut; brown in oven 5 minutes.—Mrs. J. J. Pearce.

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SUMMER TAPIOCA PUDDING.

1 pint of milk,
2 eggs,
2 tablespoons tapioca,
1 cup of sugar.

Set to boil the milk and tapioca, when it begins to thicken stir in the yolks of eggs and sugar; add whites of eggs well beaten and flavor with lemon. Set on ice to cool.—Mrs. J. P. Smith.

PEACH PUDDING.

1 pint sliced peaches,
1 teaspoon Royal Baking powder,
1 cup of sugar,
1 tablespoon melted butter,
1 heaping cup of flour,
Pinch of salt,
1 cup of milk,
1 egg, well beaten,

Butter a pudding dish and put in sliced peaches. Pour batter over peaches and bake ½ hour.—Lydia Hugaboon.

PLUM PUDDING.

1 pound of stale bread,
½ pound of brown sugar,
1 pound of currants,
3 eggs,
1 pint of hot milk,
1 pound raisins,
1 pound of suet (chopped),
1½ cup of cider,
1 nutmeg, cinnamon, cloves and salt to taste.

Soak bread in hot milk and let it cool, then add sugar, eggs, etc.—Mrs. E. C. Webb.

WEDDING CAKE PUDDING.

½ cup molasses,
¼ cup of butter,
½ teaspoon soda (Arm & Hammer),
½ cup sweet milk,

Salt, raisins, cloves, cinnamon, allspice and enough flour to make a stiff batter. Steam 1½ hours.—Mrs. G. A. Klumph.

DELICATE CUSTARD.

3 eggs,
1 pint milk (boiling).
3 level tablespoons sugar,

Beat the yolks of the eggs, add sugar, pour over this the boiling milk; flavor to taste, and stir in the whites well whipped; set dish in a pan of water and bake.—Mrs. W. C. Lytle.

TAPIOCA PUDDING.

8 tablespoons tapioca,
4 eggs,
1 cup of sugar.
1 quart of milk,
¼ teaspoon salt,

Soak tapioca and milk 3 hours; put in other ingredients, reserving the whites of 2 eggs for frosting. Bake ¾ hour; frost with whites and 2 tablespoons of sugar and brown in oven.—Mrs. S. L. Johnson.

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LITTLE BREAD PUDDINGS.

1 pint of bread crumbs,
1 pint of milk,
2 eggs,
2 tablespoons sugar,
1 tablespoon melted butter.

Soak crumbs in milk until soft, add eggs, well beaten, sugar, butter, flavoring and a few currants well floured. Pour the mixture into buttered round tins; grate a little nutmeg over each and bake 20 minutes.—Mrs. H. L. Kinner.

SAUCE FOR PUDDING NO. 1.

1 cup of sugar,
½ cup of butter,
1 egg (white),
Flavoring.

Rub the butter and sugar together, then add the well beaten white and flavoring.

SAUCE FOR PUDDING NO. 2.

1 cup sugar,
1 cup of milk,
1 egg well beaten.

Pour into boiling milk the sugar and egg well beaten, stir thoroughly until it thickens.—Mrs. S. L. Johnson.

FOAM SAUCE FOR PUDDING.

½ cup of butter,
1 coffee cup of sugar,
2 cups of boiling water,
1 egg (white),
1 tablespoon corn starch,
Flavor.

Cream sugar and butter, add water, to this add the corn starch dissolved in a little cold water; add the white of egg well beaten last; flavor to taste.—Mrs. J. P. Smith.

STRAWBERRY SHORTCAKE.

1 egg,
½ cup sugar,
3 tablespoons melted butter,
2½ cups of flour,
1 cup of milk,
2 teaspoons Royal Baking powder.

Bake in two layers. Put berries well mashed and sweetened between layers and on top.—Mrs. M. G. Anderson.

MAPLE MOUSSE.

4 eggs,
1 large cup of maple syrup,
1 pint of cream,
1 teaspoon vanilla.

Cook in double boiler the yolks of eggs and syrup until it forms a coating on spoon. Remove from fire and let stand until thoroughly chilled. Whip the cream and beat whites of eggs and add. Put in mould, pack in ice and salt and let stand without stirring 5 or 6 hours. This will serve ten.—Mrs. Charles Marcy.

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PRUNE WHIP.

5 eggs, 1½ cups powdered sugar.
12 cooked prunes,

Beat the whites of eggs slowly with the sugar, add pulp of prunes; bake from 20 minutes to ½ hour. Serve with whipped cream or yellow sauce.

Yellow Sauce.

Yolks of 5 eggs, 1 quart of milk,
2-3 cup of sugar, Pinch of salt,
Vanilla.

Add sugar and salt to milk and boil, then add the yolks, well beaten, and flavoring.—Mrs. F. T. Walton.

VELVET CREAM.

1 pint of cream (thick), ¼ box of gelatine,
Small cup of sugar, Yolks of 4 eggs,
1 teaspoon vanilla, ½ cup of cold water.

Put ½ cup of cold water over the gelatine and stir over slow fire until well dissolved. Pour while hot over the yolks of eggs and sugar which have been well beaten together. Whip the cream stiff and quickly stir the above in. Whip cream before preparing other ingredients. If properly made this is a delicious dessert.—Mrs. H. S. Schalk.

BAVARIAN CREAM.

1 quart of cream (sweet), 2 teaspoons vanilla,
1 cup sugar, ½ ounce of gelatine,
4 eggs (yolks),

Soak gelatine 1 hour in enough water to cover it, drain, and stir into it 1 pint of the cream made boiling hot; beat yolks smooth with the sugar and add the boiling mixture a little at a time; heat until it begins to thicken, remove from fire, flavor and while it is warm stir in the other pint of cream whipped to a stiff froth. Beat this, whip a spoonful at a time into the custard; dip a mould in cold water, pour in the mixture and set on ice.—Mrs. Eva Devore.

APPLE SNOW.

Cut one large sour apple into quarters, grate 1 quarter and add ¼ cup sugar, contiuue until all are used. This keeps the apple from turning. Add the white of 1 egg and beat 30 minutes.

Dressing.

1 egg yolk, 1 teaspoon sugar,
1 teaspoon vanilla, 1 teaspoon corn starch,
1 cup of milk.

Cook in double boiler until it thickens. Serve apple snow in center of dish, with a ring of yellow dressing around outside.—Mrs. Maud MacMillin.

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STUFFED FIGS.

Take nice figs and steam fifteen minutes, cut open and fill with apricot jam and chopped English walnuts. Close them again, roll in powdered sugar, and serve with whipped cream or as confection.—Mrs. Eva Devore.

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ICE CREAM AND SHERBETS

LEMON SHERBET NO. 1.

6 lemons, or part oranges, 4 cups of sugar,
2 quarts milk,
Mix and let get thoroughly chilled before freezing.—Mrs. Chas. Marcy.

LEMON SHERBET NO. 2.

3 pints of milk, 1 orange, grated rind,
1½ cups sugar, 1 teaspoon vanilla.

Mix together lemon juice, rind grated, orange, sugar and vanilla, and let stand. Pack your freezer with equal quantities of salt and ice, pour in milk and let stand until thoroughly chilled, then put in the lemons, sugar, etc. If you want it extra nice before fully frozen add ½ pint of whipped cream—Anna P. Schalk.

LEMON ICE NO. 3.

4 lemons, 1 quart of water,
1½ teacup of sugar, 4 eggs.

Beat the whites of the eggs to a stiff froth and mix with the water, sugar and juice of the lemon; stir until dissolved. Put in the freezer, which when packed in the ice and salt must be rapidly turned for a few minutes. This should be eaten as soon as frozen as it gets too hard by standing.—Dora Putney.

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SALADS

"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."

—Spanish Proverb.

SALAD DRESSING.

2 eggs,
2 tablespoons sugar,
½ teaspoon mustard,
½ teaspoon salt,
½ cup vinegar.

As much cayenne pepper as you can take on the point of a fruit knife.

Beat all together and cook. After taking from stove add a small lump of butter; stir in a tablespoon of whipped cream when ready to serve—Helen Rowe.

SALAD DRESSING.

1 tablespoon sugar,
1 tablespoon mustard,
1 tablespoon salt,
1 tablespoon oil or butter,
2 or 3 eggs,
1 cup vinegar,
1 cup milk.

Stir sugar, mustard, salt and butter together until perfectly smooth, then add eggs well beaten. To this add vinegar and milk; cook in double boiler, stirring constantly. This will keep weeks in a cool place. Nice for any salad.

SALAD DRESSING.

4 tablespoons butter,
1 tablespoon flour,
1 tablespoon mustard,
1 tablespoon sugar,
½ tablespoon salt,
1 cup milk,
½ cup vinegar,
Yolks of 3 eggs,
Cook in double boiler.

First cook butter and flour smooth, add milk, and cook a short time; add eggs, salt, sugar, mustard, at last the vinegar. When ready to use thin with sweet cream. This will keep for several weeks if put in Mason can in a cool place.—Mrs. J. J. Brown.

SALMON SALAD.

1 can salmon,
1 bunch celery,
1 cup English walnuts.

Pick the salmon (with all dark places removed) fine; chop celery and walnuts, add to salmon, mix with salad dressing. Serve a spoonful on lettuce leaf on small plates.—Mrs. Charles Marcy.

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AMERICAN BEAUTY SALAD.

4 oranges, 3 bananas,
1 pound Malaga grapes, 3 apples,
A few halves English walnuts.

Cut fruit into small pieces, mix all well together; take small moulds (after dinner coffee cups are about right size) wet and fill half full of the fruit.

Soak a box of Knox gelatine in a pint of cold water, put in a little of pink coloring which comes in package, then add one quart boiling water, 2 cups sugar and the juice of 5 lemons; strain through thin cloth and fill cups full; set away to cool. When ready to serve turn each mould into a crisp lettuce leaf and put a large spoonful of mayonnaise dressing on each, also a cherry. Make day before needed. Sufficient for 12 people.—Mrs. Guy L. Towne.

CABBAGE SALAD.

2 eggs, 6 tablespoons cream,
½ teaspoon salt, Small piece butter,
½ head cabbage.

Beat the eggs well, add cream, salt, vinegar, butter. Put on the fire and cook, stirring constantly until thick. Chop cabbage fine, sprinkle with salt, add to the dressing when cold, two tablespoons of cream and pour over the cabbage.—Mrs. John Shurtz.

CHICKEN SALAD.

1 spring chicken, 4 or five heads of celery.

Boil chicken until tender; when cold pick the meat from the bones, and if the skin is at all tough remove it, and chop the meat to the size of peas. Chop celery fine, mix together just before serving. Make a dressing of:

2 eggs, 1 teaspoon mustard,
1 teaspoon salt, 1 teaspoon melted butter,
3 teaspoons vinegar.

Boil eggs hard; rub the yolks smooth with the mustard, salt, butter, vinegar, and if you like cayenne, as much as will take upon half the length of a penknife blade. Chop the whites of the eggs finely and mix in, then mix evenly into the chicken and celery mixture. Garnish with green leaves of celery.—Mrs. J. H. Hewitt.

PEA SALMON SALAD.

1 can salmon picked fine, 1 can peas drained.

Mix together with dressing made in the following manner:

1 cup vinegar, 2 eggs,
2 teaspoons corn starch, 1 tablespoon butter.

Season and cook in double boiler 15 or 20 minutes.—Mrs. D. C. McKeever.

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EGG SALAD.

Arrange a bed of either parsley or celery leaves on a platter. Boil 6 eggs and when cold remove the shells and cut in slices; lay on the platter and cover with mayonnaise dressing.—Mrs. D. C. McKeever.

CORN SALAD.

18 ears sweet corn,
2 green peppers,
2 quarts vinegar,
2 cups sugar,
1 cup flour,
1 teaspoon tumeric powder.
4 large onions,
1 large cabbage,
2 tablespoons mustard,
¼ cup salt,
1 cup water,

Chop and cook onions, peppers and cabbage 15 minutes, then add corn and other ingredients; cook ½ hour. Put in jars.—Mrs. Guy L. Towne.

PINEAPPLE SALAD.

Pare, slice and cut a ripe pineapple in cubes; slice tender celery. To each pint mix in ½ pint of broken pecan nuts, moisten with mayonnaise and garnish with pecan nuts, young German lettuce and sliced hard boiled eggs.—Mrs. F. F. Gunn.

BEET SALAD.

One large beet boiled without peeling; slice thin when done and keep hot.

Dressing.

1 egg well beaten,
1 lump butter the size of a walnut,
1 tablespoon corn starch,
1 teaspoon sugar,
Season to taste.

Stir well, adding 1 cup boiling water; cook in a dish of boiling water until thick; serve hot.—Mrs. D. C. McKeever.

POTATO SALAD.

1½ cups diced potatoes,
Whites 3 hard boiled eggs, cut in dainty pieces,
1 tablespoon minced onion,
1 cup shredded celery,
Salt and pepper to taste.

Mix and add 1 cup cook mayonnaise with ½ cup whipped sweet cream added before using. Just as you serve add ¾ cup of chopped cucumbers that have been on the ice.—Mrs. Eva Devore.

CUCUMBER AND TOMATO SALAD.

Slic thinly one or two cucumbers; let stand in salt and water one hour, pour off the water and cover the cucumbers with ice, chopped. Slice tomatoes after peeling them; have them icy cold; arrange slices of cucumber and tomato, resting one a little against the other in a lettuce leaf; pour over a French dressing or a mayonnaise.—Mrs. S. L. Johnson.

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SALAD EGGS.

Boil 6 eggs 20 minutes; drop them into cold water before removing the shells; cut into halves, remove the yolks and rub smooth with one tablespoon of butter, 1 teaspoon of mustard and some salt; add vinegar until soft, and put back into the whites again.—Mrs. Frank Stringfellow.

WALDORF SALAD.

1 cup sour apples, 1 cup celery,
1 cup English walnuts.

Chop very fine; use salad dressing to mix, and serve in tomato cases made by cutting a slice from the stem end and removing center. Fill with salad, replace the slice off top and serve with tomato sitting on a lettuce leaf. This amount will serve six people.—Mrs. Maud MacMillin.

BANANA SALAD.

Take small sized bananas, remove skins and roll in chopped walnut meats; cover with mayonnaise dressing, put on ice to chill. Serve on shredded lettuce leaves.—Mrs. Guy L. Towne.

SARDINE SALAD.

For one large box of sardines take 6 hard boiled eggs, drain off the oil from the fish, remove backbone, tail and skin, and mix thoroughly with the eggs, minced fine; season with pepper and salt. Serve plain with vinegar or mayonnaise.—Mrs. John Shurtz.

MACEDONIE SALAD.

1 beet, 1 dozen string beans,
2 tablespoons peas, ½ cup asparagus tops,
1 carrot.

Boil and cut above in small dice, add 1 onion and one stalk celery cut fine; mix lightly with mayonaise dressing.—Mrs. Eva Devore.

BANANA SALAD.

Remove skin from banana, roll in white of egg and then in coarse ground peanuts or walnuts, and cover with mayonnaise dressing. Serve on a lettuce leaf.

MELON SALAD.

Place melon on ice until ready to use. Remove seeds and rind, cut pulp into dice and cover with mayonnaise dressing and serve on lettuce leaf.—Mrs. Stewart Pearce.

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PICKLES

"Peter Piper picked a peck of pickled peppers."

PICKLES IN OLIVE OIL.

One gallon sliced cucumbers; put in a jar a layer of cucumbers and salt, etc., using 1 cup salt for all. Soak over night; drain off in colander next morning; then put a layer of cucumbers in jar and a few black and white mustard seeds and celery seeds and pour over slowly 1 tablespoon of olive oil and repeat until one gallon jar is full. In all use 1 ounce each of the seeds and over all the pickles on top put 4 tablespoons of olive oil. cover nicely with wine vinegar and don't peel cucumbers.—Mrs. Snyder.

SWEET CUCUMBER PICKLES.

Take small cucumbers, wash and put in jar. Make a brine of weak salt and water and half as much good cider vinegar. Heat this brine scalding hot and pour over the pickles; repeat every morning for 3 days. On the fourth day take the pickles out of this brine and wipe each one dry. Heat vinegar scalding hot and add whole spices broken up. Put your pickles in 2 quart cans, cover with the hot vinegar and add a large handful of brown sugar and seal.—Mabel V. Loomis.

NEW BEET PICKLES.

Boil new beets, slice and fill cans; then take half vinegar and half water, add sugar and salt to taste, pour boiling hot over beets and seal.—Mrs. L. P. Sturtevant.

CUCUMBER PICKLES (RELIABLE).

Select small firm cucumbers. Pour over them a boiling brine in the proportion of a small teacup salt to a gallon of water. Bring this brine to a boil and pour over cucumbers for 9 mornings; then soak the cucumbers in fresh water over night. Pack cucumbers in jars and pour over them enough vinegar to cover in proportion. To every gallon of vinegar add 2 pounds of brown sugar and five cents' worth of stick cinnamon; bring to a boil, pour over cucumbers and seal for winter use.—Mrs. H. S. Schalk.

CHOWDER.

One peck green tomatoes and 6 onions chopped fine, 1 cup salt put on, cover all with water and let stand over night. Then drain and boil 15 minutes in 2 quarts vinegar and 1 quart water; drain again and add 2 pounds brown sugar, 3 pints vinegar, ½ pound white mustard seed, 1 teaspoon cayenne pepper, 2 tablespoons each of cloves, cinnamon, allspice and ginger. Salt to taste and boil ½ hour.—Mabel V. Loomis.

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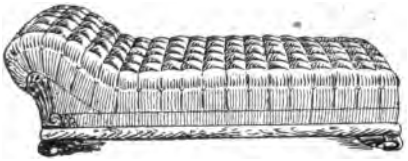

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TOMATO CATSUP.

4 quarts sifted tomatoes,
1 heaping cup sugar,
⅛ teaspoon cayenne pepper,
1 pint vinegar,
2 heaping teaspoons cinnamon,
¼ cup salt.

—Helen Rowe.

CHOPPED PICKLES.

One peck green tomatoes, 1 dozen large onions, 1 dozen large cucumbers, 2 red peppers, 1 cup salt; chop, let stand over night; drain off all liquor in the morning. Now take 2 quarts of water and 1 quart vinegar, boil all together 15 minutes and drain again; then put back into the kettle; turn over 2 quarts vinegar, ½ pound sugar and enough mustard seed to suit taste; color with tumeric powder, about 1 tablespoonful; boil 15 minutes, stirring often to keep from burning; then seal in jars or crocks.—Mrs. L. P. Sturtevant.

TOMATO PICKLES.

½ bushel tomatoes,
½ pint vinegar,
1½ teaspoons cinnamon,
1 teaspoon mustard or the seed,
½ cup salt,
½ cup brown sugar,
1 teaspoon cloves,
¼ teaspoon cayenne pepper.

Use celery seed instead of mustard if liked. Put it on and let it boil with the onion, and then put the salt in; when boiled down about a quart then add the rest and let it boil about half; when it is done skim the onion out.—Mrs. E. E. Strock.

CUCUMBER PICKLES.

1 gallon vinegar,
1 large cup salt,
1 cup sugar,
¼ pound mustard.

Put cucumbers in jars or crocks, and pour this over them cold.—Mrs. F. T. Walton.

SLICED CUCUMBER PICKLES.

16 cucumbers,
1 tablespoon celery seed,
½ cup olive oil,
½ teaspoon powdered alum.
6 onions, medium size,
½ cup white mustard seed,
1 quart vinegar,

Pare and slice cucumbers and onions very thin, sprinkle with salt and let stand over night. In the morning drain well and add other ingredients. Take a crock and put in a layer of the cucumbers and onions, then sprinkle in some of the seeds; do this until crock is filled, then pour over the oil and vinegar.—Mrs. A. Mallory.

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MUSTARD CUCUMBER PICKLES.

Wash and dry your cucumbers,
3 quarts vinegar,
1 quart water,
1 teacup salt,
¼ pound Coleman's ground mustard,
½ ounce whole mustard seed.

Boil vinegar, water, salt and let get cold; then add mustard and mustard seed; pour over cucumbers, stirring them up every day for 10 days. —Mrs. Charles Marcy.

CHILLI SAUCE.

¼ bushel ripe tomtaoes,
4 medium onions,
1 ripe pepper,
1 bunch celery,
2 cups vinegar,
2 cups sugar,
2 tablespoons cinnamon,
2 tablespoons salt.

Strain the tomatoes through colendar as for catsup; chop onions, pepper, and celery very fine; add other ingredients and stir gently 1 hour over the fire.—Mrs. Eunice Devore.

CHOW CHOW.

2 quarts tomatoes.
3 large onions,
½ dozen green peppers,
1 dozen cucumbers,
2 heads cabbage,
1 cup salt.
1 tablespoon celery seed,
1 ounce tumeric,
2 cups brown sugar,
1 ounce cinnamon,
1 ounce allspice,
¼ ounce cloves.

Chop tomatoes, onions, peppers, cucumbers and cabbage fine, sprinkle salt in; let this stand over night. In morning drain off the brine and add other ingredients. Cover with vinegar and boil slowly 2 hours.—Mrs. Araminta Range.

CUCUMBER PICKLES.

1 gallon vinegar,
1 cup sugar,
1 cup salt,
1 cup ground mustard.

Mix cold, and pour over the pickles. This will cover 3 gallons pickles. Do not soak in salt water.—Mrs. Grace Shearer.

TOMATO RELISH.

1 peck ripe tomatoes,
1 bunch celery, both chopped fine,
Drain over night,
6 onions,
6 peppers, chopped and added,

Next Morning.

2 pounds brown sugar,
2 ounces white mustard seed,
½ cup salt,
2 quarts vinegar; stir well.

Requires no cooking, and will keep without sealing.—Mrs. Eva Smith.

CUCUMBER CATSUP.

3 large cucumbers, peeled and grated,
1 tablespoonful salt,
1 teaspoonful black pepper,
1 onion, chopped fine,
1 pint very strong vinegar.

Mix well, put in bottles and seal tight. Very cheaply and easily made, and retains almost perfectly the taste of cucumbers.—Mrs. Eva Devore.

STUFFED GREEN PEPPERS.

Cut the stem ends from peppers and remove the white membrane and seeds; put into a deep dish and pour boiling water over them. Let stand until cold in the water; drain and fill with a force—meat of chopped mutton, beef or veal, to which a little minced ham has been added. Stir in enough boiled rice to make a paste of the mixture, moisten with seasoned gravy or soup stock; fill peppers and replace ends on peppers, stand up in a bake dish, pour the gravy or stock about them and bake until tender. Serve at once. If you like, you may thicken the gravy and pour it about the base of peppers as they stand on a hot dish.—Mrs. F. F. Gunn.

CHOPPED MUSTARD PICKLES.

2 quarts small cucumbers,
1 quart small silverskin onions,
2 quarts chopped cauliflower,
2 quarts green tomatoes, chopped,
A little green pepper chopped.

Cook the above separately in salt water tender.

Paste for Above.

3 quarts good cider vinegar,
1 large cup flour,
½ pound ground mustard,
2 pounds brown sugar,
5 cents' worth of tumeric.

Mix flour, mustard, tumeric and sugar together; moisten with vinegar and pour into the 3 quarts of boiling vinegar; stir paste till it boils and pour over the vegetables.—Mrs. H. S. Schalk.

CUCUMBER RELISH.

24 cucumbers,
3 onions,
3 pints vinegar,
½ pound brown sugar,
1 teaspoon celery seed,
1 tablespoon white mustard seed,
1 tablespoon ground mustard seed,
3 tablespoons flour,
1 tablespoon tumeric powder.

Soak cucumbers and onions in salt water over night, then cook all together; thicken with flour when tender; add tumeric powder last.—Mrs. F. T. Walton.

CUCUMBER PICKLES.

Wash small cucumbers, pack Mason jar full. To a quart jar put in 2 teaspoons salt, 2 teaspoons sugar, 1 dozen kernels of black pepper, alum size of a pea. Fill the jar with good vinegar, white wine vinegar is best. Seal for winter use.—Mrs. J. J. Brown.

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MISCELLANEOUS

BIRD'S NEST TOAST.

Separate the white of an egg from the yolk, leaving the yolk unbroken in the shell. Beat the white of the egg to a stiff froth and lay it in circular form on a piece of toasted bread placed in a flat tin pan well greased with butter; then drop the yolk of the egg into the center of the white and place the pan in the oven, allowing all to brown slowly. This makes a tempting dish for breakfast.—Mrs. Henry Culp.

FUDGES.

2½ cups sugar,
¾ cup sweet milk,
2 tablespoons butter,
2 squares sweet chocolate.

Boil until it hardens in water; stir while cooking. After taken from the fire beat until fine; vanilla if desired. Pour on buttered plates and cut in squares.—Mrs. Will Culp.

TAFFY.

1 cup sugar,
1 tablespoon butter,
1 tablespoon vanilla.
4 tablespoons water,
1 teaspoon vinegar,

—Mrs. Addie Woodard.

MOLASSES TAFFY.

1 cup sugar,
Lump sugar the size of an egg,
1 cup molasses,
1 tablespoon vinegar.

Let it cook until it hardens in cold water; then stir in a teaspoon soda; beat fast and then turn into a pan; when cool pull if you wish.—E. C. Webb.

FOR PICKLING BEEF.

To one hundred pounds of beef use 8 pounds of salt, 4 pounds of sugar, ½ ounce of salt petre, 2 ounces of soda.—Mrs. B. Dain.

JAPANESE CLEANING CREAM.

¼ pound castile soap,
4 ounces ammonia,
1 ounce glycerine.
2 ounces ether,
1 ounce alcohol,

Dissolve the soap in 1 quart of soft water and add the ingredients and 4 quarts of soft water.—Mrs. O. C. Darling.

TO REMOVE STAINS AND IRON RUST.

A very useful article to have on hand is five cents' worth of oxalic acid in a 6 ounce bottle. Fill with warm water. Then it is always ready to remove most any stain from table linen or fruit stains from the hands. Excellent for removing iron rust and is very good to remove ink. Rinse immediately after using.—Mrs. B. Dain.

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QUINCE JELLY.

Wash, quarter and core ½ peck of quinces, 1-3 as many sour apples, cover with water, cook until done; drain, take as much sugar as juice and boil until done.—Mrs. H. P. Pitcher

CURRANT JELLY.

2 cups juice, 1 cup water,
3 cups sugar.

Cook 20 minutes after it begins to boil. A delicious jelly is made by adding the juice of black raspberries, using about 2 quarts of raspberries to 5 quarts of currants. Cook the fruit separately and combine the juices.—Mrs. Charles Marcy.

CHERRY SUNSHINE.

One pint sugar, ½ cup water boiled up, then add 1 pint stoned cherries; try as you would jelly; be careful of over cooking.—Mrs. Charles Marcy.

STRAWBERRY SAUCE.

Rub ½ cup butter with 1 cup sugar until creamy; add 1 cup boiling water and 1 cup crushed strawberries.—Mrs. Eva Devore.

APPLE BUTTER.

Wash, pare and quarter 1 bushel of sweet apples, putting water on them and cook. When getting done put in 2 quarts of boiled cider; sweeten to taste. Use a brass kettle and an old-fashioned stirrer; keep stirring about 3 hours, until thick.—Mrs. H. P. Pitcher.

CARPET CLEANER (FINE).

1½ pounds Ivory soap (4 small bars).
½ pound washing soda, ¼ pound borax,
4 ounces ether, 2 gallons soft water,

Dissolve the borax and washing soda and boil with the soap; when cool add the ether. Clean with a brush, wash off with clean water.—Mrs. F. T. Walton.

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SANDWICHES

CHEESE SANDWICHES.

Butter slices of thinly cut day-old bread, chop a few sprigs of parsley and sprinkle over; cut cheese in thin slices, put between bread and serve. Cheese mixed with butter and spread on bread or grated over slices of buttered bread, make excellent sandwiches.

HAM SANDWICHES.

Put boiled ham through a chopper, add to it hard boiled eggs, chopped; mix with mayonnaise dressing and spread between thin buttered slices of bread.—Mrs. Stewart Pearce.

FRENCH SANDWICHES.

Mix equal quantities of cold fish, chopped fine and the yolks of hard boiled eggs, rubbed smooth; cover with mayonnaise dressing. Place a crisp lettuce leaf on thinly spread slices of bread and butter, cover with thin layer of egg and fish.—Mrs. J. J. Pearce.

EGG SANDWICHES.

Boil ½ dozen eggs hard, when cold remove the shells and crush with a spoon; season with pepper, salt and mustard, spread this on thin buttered slices of bread.—Mrs. Stewart Pearce.

OLIVE SANDWICHES.

One bottle of stuffed olives chopped very fine and mixed with mayonnaise dressing; spread on thin slices of buttered bread.

PEANUT SANDWICHES.

One pint of peanuts, hulled and put through the meat grinder, mixed with mayonnaise dressing and spread on thin slices of buttered bread.—Mrs. W. A. Richey.

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